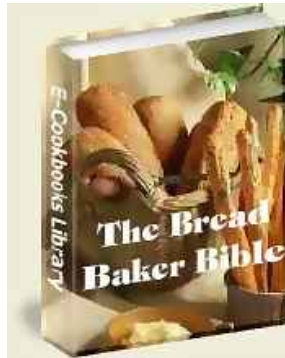


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The Bread Baker Bible

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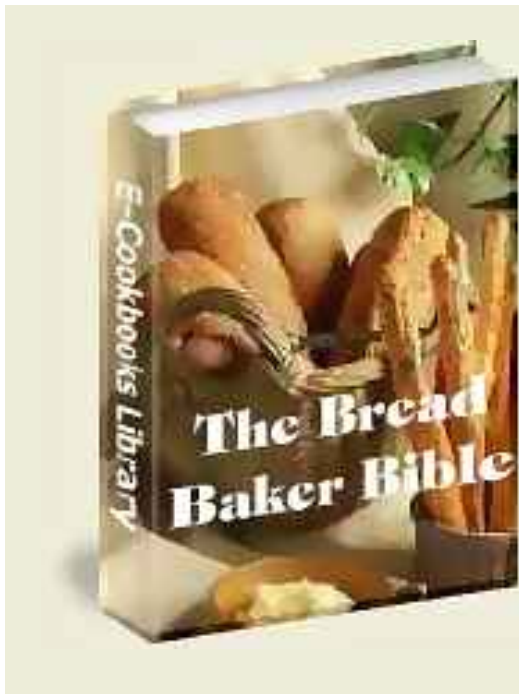
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The Bread Baker Bible

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Apple Roquefort Bread

3/4 cup apple juice
1/3 cup crumbled Roquefort cheese
1 tablespoon shortening
1 1/3 cups whole wheat flour
2/3 cup bread flour
2 teaspoons brown sugar
1/2 teaspoon salt
1 teaspoon active dry yeast

Add the ingredients to the bread machine as directed by the manufacturer. Add the cheese and juice together. If possible, use the light crust setting for best results.

Babka in the Bread Machine

For the coffeecake

1/2 cup milk

1/3 cup water

2 large eggs

1/2 cup butter, softened

1/2 cup granulated sugar

1 teaspoon salt

4 cups all-purpose flour

2 packages active dry yeast (4 1/2 teaspoons)

For the topping

3/4 cup granulated sugar

1 tablespoon cinnamon

Grated zest of 1 large orange

Be sure that all ingredients are at room temperature. Place ingredients for the coffeecake in bread pan in the order listed. Select the Dough or Manual setting, and press the Start button.

While the dough is being made, combine the ingredients for the topping.

After the machine has completed the cycle, remove the dough and place it on a lightly floured work surface.

Divide the dough into four equal sections, and then divide each section into four parts. You will end up with 16 pieces.

Roll each piece into a ball. Roll each ball in the cinnamon/orange topping.

Place balls in greased and floured 10-inch fluted tube or Bundt pan. Cover and let rise until the dough reaches the top rim of the pan and an indentation remains after lightly touching the side of the dough (about 1 to 1 1/2 hours).

Preheat the oven to 350 degrees F. Bake for 40 to 45 minutes until babka is golden brown. Cool in pan on a rack for 10 minutes. Remove from the pan and cool on a rack. Dust with confectioners' sugar if you like.

Makes 1 large coffeecake or about 20 slices.

Banana Nut Cinnamon Swirl Bread

Bread

1/2 cup Egg Beaters® 99% egg substitute (or 2 eggs)
2 tablespoons milk
1 large ripe banana, broken into 1-inch pieces
1 1/2 tablespoons butter
1 1/2 tablespoons granulated sugar
1 1/2 teaspoons salt
3 cups bread flour
2 1/4 teaspoons bread machine yeast

Filling

1 1/2 tablespoons softened butter
3 tablespoons brown sugar
3/4 teaspoon ground cinnamon
3 tablespoons chopped pecans (or walnuts)

Put the dough ingredients in the bread pan in the order suggested by your bread machine instructions. Set for white bread, dough stage. Press start.

When the dough is ready, turn it out onto a lightly floured board and punch it down. Let it rest a for a few minutes. Roll the dough into a rectangle no more than 9 inches wide, or the length of your loaf pan. Spread the softened butter over the dough.

In a small bowl, combine the the brown sugar, cinnamon and nuts. Sprinkle the cinnamon mixture evenly over the dough. Roll up the dough, jellyroll fashion, starting with the short, 9-inch side, forming a loaf; pinch the edge to seal.

Spray a 9 1/2-inch loaf pan with no-stick spray. Place the shaped loaf in the pan, seam side down. Cover and let rise in a warm place until the loaf has doubled in size, about 1 hour. Preheat the oven to 350 degrees F.

Bake the loaf in the preheated 350 degree F oven for 30 to 45 minutes or until the loaf is golden brown. Turn out of the pan and place on a wire rack to cool.

Yield: 1 (1 1/2-pound) loaf

Serving Ideas : Delicious served with butter and strawberry fruit spread!

Banana Rice Bread

2 large eggs
1/3 cup butter
1/8 cup milk
2 or 3 bananas, mashed
1 1/3 cups rice flour
2/3 cup granulated sugar
1 1/4 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon baking soda

Add wet ingredients to pan separately from dry ingredients. Cook on a 2 hour Quick Bread setting.

Banana Split Bread

1 package active dry yeast
3 cups bread flour
2 tablespoons gluten
2 tablespoons granulated sugar
1 teaspoon salt
1/8 teaspoon baking soda
1/3 cup instant nonfat dry milk
1/3 cup walnuts, broken
1 egg
2 tablespoons vegetable oil
1 teaspoon vanilla extract
1 medium banana, sliced
8 frozen strawberries, with liquid
1/3 cup crushed pineapple
1/3 cup pineapple juice, heated
1/2 cup chocolate chips
4 maraschino cherries, chopped

Place ingredients, except chocolate chips and cherries, in pan in order listed. Select white bread setting and press "Start." Add chips and cherries at beep, just before end of kneading.

Bearnaise Bread

2 1/4 teaspoons yeast
2 1/4 cups plus 1 tablespoon bread flour
3/4 cup whole wheat flour
3 tablespoons wheat germ
1 1/2 tablespoons granulated sugar
1 1/2 teaspoons salt
1 1/2 tablespoons dried tarragon
2 1/4 teaspoons sharp Dijon mustard
1/4 teaspoon ground black pepper
3 tablespoons oil
1 egg
1/4 cup plus 2 tablespoons tarragon vinegar
1 cup water

Add all ingredients in the order suggested by machine manufacturer and process on basic bread.

Bloody Mary Bread

3 cups bread flour
1 1/4 cups V-8 Vegetable Juice
1 1/2 tablespoons granulated sugar
1 1/2 teaspoons salt
1 envelope RapidRise yeast
1 teaspoon rosemary, ground
1 teaspoon basil, ground
1 teaspoon garlic powder
1 teaspoon onion powder
1/2 teaspoon oregano
2 tablespoons extra-virgin olive oil
Tabasco sauce

Add all ingredients to the baking container of your machine and bake on the basic bread cycle.

Bountiful Blueberry Bread

Makes a 2 pound loaf

**1 cup plus 2 tablespoons water
1 egg
1/2 cup blueberry preserves
4 cups bread flour
3 tablespoons dry milk
1 1/4 teaspoons salt
1 teaspoon bread machine yeast
1/3 cup dried blueberries**

Measure carefully, placing all ingredients except dried blueberries in bread machine pan in the order recommended by the manufacturer.

Select Sweet or Basic/White cycle. Use Medium or Light crust color. Do not use the delay cycle.

Add dried blueberries at the beep signal or 5 minutes before the last kneading cycle ends.

Butter–Rich Roll and Bread Dough

1 1/3 cups water
1/2 cup butter
6 tablespoons granulated sugar
1 large egg
1 teaspoon salt
4 1/2 cups bread flour
1/4 cup dry milk
2 teaspoons active dry yeast

Egg Glaze

1 egg, lightly beaten
2 teaspoons water

Measure all ingredients into bread pan in order suggested by your manufacturer. When cycle is finished remove dough from pan and shape according to recipe directions. Cover dough, let stand as recipe directs. Egg glaze: beat together egg and water. Brush generously over shaped loaves or rolls prior to baking. Bake as directed in each recipe until golden brown.

Pan Rolls

Prepare Butter–Rich Roll and Bread Dough. On a lightly floured surface, shape dough into a ball. Divide dough into equal quarters. Cut each quarter into 8 pieces. Shape each piece into a ball. Place on lightly greased or "Pammed" cookie sheet. Brush with egg glaze if desired. Cover dough, let stand 15 minutes or until dough rises. Bake at 375 degrees F 10 to 20 minutes.

Makes 32 rolls.

Cinnamon–Raisin Rolls

Prepare Butter–Rich roll recipe. Turn dough onto lightly floured surface. Divide dough in half. Roll each half into an 8 x 9–inch rectangle. Spread surface with 1/4 cup butter, thinly sliced. Sprinkle each rectangle surface with 1/4 cup brown sugar, 1 teaspoon cinnamon. Then sprinkle 1/3 cup raisins over dough. Start with 8 inch side and roll dough jelly–roll style, pinch seam to seal. With seam side down, cut in 8 one–inch pieces. Place on a greased baking sheet 2 inches apart. Cover lightly with damp towel, allow to rise in warm place until doubled, about 40 minutes. Bake at 375 degrees F for 10 to 20 minutes.

Makes 16 rolls.

Cinnamon–Raisin Swirl Loaf

Prepare Butter–Rich Roll and Bread Dough. On a lightly floured surface, roll a quarter of the dough into an 8 x 5–inch rectangle. Melt 2 tablespoons butter or margarine. Brush over dough. Sprinkle dough with a mixture of 1/4 cup sugar and 1 teaspoon ground cinnamon. Then sprinkle 1/3 cup of raisins over dough. Beginning with long side of dough, roll up jellyroll style. Seal ends by pinching edges of dough together with fingertips. Place dough in a greased 5 1/2 x 3 inch loaf pan or on a large baking sheet. Allow to stand 15 minutes. Bake at 375 degrees F for 30 or 40 minutes or until golden brown. When loaf is cool, glaze with a mixture of 2/3 cup sifted powdered sugar and 1 tablespoon milk.

Makes 4 loaves.

***Optional – add 1/4 cup of brown sugar also to cinnamon sugar mix.**

***You can make bread sticks, bread loaf or cloverleaf rolls also. Sprinkle salt or sesame seeds on after the egg glaze.**

Carrot Cream Dream Bread

1 cup (par-cooked) shredded carrots
2 tablespoons milk
3/4 teaspoon salt
2 cups bread flour
1/2 cup flaked coconut
1/2 cup chopped walnuts
1 tablespoon granulated sugar
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1 1/2 teaspoons Fleischmann's bread machine yeast

Put into bread machine in order given. Use white bread cycle; medium color. When finished remove and cool. Cut entire loaf into 1/2-inch slices. Spread each slice with filling mixture.

Filling

8 ounces cream cheese
1 teaspoon lemon juice
1 cup confectioners' sugar

Mix well until creamy, spread between each slice. Restack loaf.

Cut 1 inch slices lengthwise. Spread each slice with the same mixture. Restack loaf.

To serve, cut the loaf into 1-inch slices from the long side of bread.

Cheddar Bread

One 1/2-pound loaf

1/2 cup plus 2 tablespoons water

1/4 cup milk

2 tablespoons butter or margarine

1 large egg

1 teaspoon salt

2 3/4 cups bread flour

1 1/2 cups shredded sharp Cheddar cheese

2 tablespoons sugar

1 teaspoon bread machine yeast

Add ingredients to bread machine pan in the order recommended by manufacturer, adding cheese with flour.

Recommended cycle: basic/white bread cycle; light crust color setting. Do not use delayed-bake feature.

Remove from pan and cool on wire rack before serving.

Cheddar Cheese Bread

Makes a 1 1/2-pound loaf

1 package yeast
3 cups bread flour
1/4 cup instant nonfat dry milk
1 tablespoon soft butter
1 teaspoon salt
2 tablespoons granulated sugar
1 1/4 cups warm water
1 1/2 cups (6 ounces) sharp Cheddar cheese, grated

Add ingredients to pan as per manufacturer's instructions, select white bread and push start.

Cherry Almond Bread

1 (16.5 ounce) can sour cherries
1 teaspoon almond extract
2 1/2 tablespoons butter, softened
1 teaspoon salt
1/2 cup granulated sugar
3 1/2 cups bread flour
2 1/2 tablespoons vital wheat gluten
2 teaspoons RapidRise yeast
2/3 cup slivered almonds

Place all ingredients, except almonds, in the bread machine according to the manufacturer's directions. Select sweet bread setting; press Start.

If your machine has a Fruit setting, add the almonds at the signal, or about 5 minutes before the kneading cycle has finished.

Yield: 15 servings

Chocolate Cherry Bread

1 1/4 cups water
2 cups all-purpose flour
1 cup wheat bread flour
2 tablespoons dry milk
1/4 cup granulated sugar
1 1/2 teaspoons salt
1/2 cup semisweet chocolate chips
3/4 cup cherries
1 tablespoon Grand Mariner
1/2 teaspoon orange peel
3 teaspoons active dry yeast

Follow manufacturer's instructions. This makes a very moist loaf.

Cinco de Mayo Bread

3 teaspoons yeast
3 cups bread flour
3 teaspoons granulated sugar
3/4 teaspoon salt
1 1/2 teaspoons dried cilantro
1 cup cornmeal
1/2 cup creamed corn
3 tablespoons canned, diced green chiles
or 1 1/2 teaspoons fresh, diced jalapeno peppers
3 teaspoons olive oil
1 cup water

Bring all ingredients to room temperature and pour into bread machine pan in order listed. Select "white bread" and push Start.

NOTE: In hot and humid weather, use 1/8 cup less water.

Cinnamon Raisin Bread

Makes a 2-pound loaf

**1 1/2 cups water
2 tablespoons margarine
4 cups white bread flour
1/4 cup granulated sugar
2 teaspoons salt
1 1/2 teaspoons ground cinnamon
2 1/4 teaspoons active dry yeast or bread machine yeast
3/4 cup raisins**

Remove bread pan; attach kneading blade. Place all ingredients, except raisins, in bread pan in order listed. Insert bread pan, close lid and plug in. Select Sweet Bread cycle. Start. Add raisins at the beep, about 32 minutes after starting. Bread will be done baking in the number of hours indicated.

Cocoa Almond Bread

Yields a 1 1/2-pound loaf

**1 cup warm milk
1/4 cup butter, softened
1 egg
1/2 teaspoon almond extract
1/2 cup granulated sugar
1/4 cup baking cocoa
1/2 teaspoon salt
3 cups plus 2 tablespoons bread flour
2 1/2 teaspoons active dry yeast**

Put ingredients in in order listed by your bread machine's manufacturer. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Coconut Bread

Makes a 2 pound loaf

1 1/4 cups fresh coconut milk
1/2 cup firmly packed brown sugar
2 teaspoons sea salt
1 teaspoon vanilla extract
1/4 cup buttermilk or instant skim milk powder
3 2/3 cups unbleached white bread flour
2 teaspoons bread machine yeast
1/2 cup toasted unsweetened shredded coconut

Place into baking pan in order given. Set breadmaker to sweet dough or raisin bread cycle, adding the coconut at the beeper or during the last 5 minutes of the first knead cycle.

Colonial Bread

**1 tablespoon butter or applesauce
1 teaspoon salt
1/3 cup molasses
1 1/2 cups boiling water
1/3 cup yellow cornmeal
3 1/2 cups bread flour
1 package yeast**

Place cornmeal a large bowl. Carefully pour boiling water into cornmeal, stirring to make sure it is smooth. Let stand to cool for about 30 minutes.

Stir in molasses, salt and butter. Place cornmeal mixture into bread pan, then bread flour then yeast. Use the Light setting.

Crusty Bread Bowls

1 cup water
2 3/4 cups bread flour
1 tablespoon granulated sugar
1 teaspoon salt
1 1/2 teaspoons bread machine yeast
1 egg yolk
1 tablespoon water

Place all ingredients EXCEPT egg yolk and 1 tablespoon of water into the bread machine pan in the order recommended by the manufacturer. Select Dough/Manual cycle. Grease the outsides of six (10-ounce) oven-safe glass custard cups. Place the cups upside down on an ungreased cookie sheet.

Divide the dough into 6 equal pieces. Pat or roll each piece into a 7-inch circle on a lightly floured surface. Shape the dough over the outsides of the prepared custard cups. Cover and let rise in a warm place for 15 to 20 minutes or until slightly risen.

Preheat oven to 375 degrees F.

Mix egg yolk and 1 tablespoon of water; brush gently over the bread bowls. Bake for about 18 minutes, or until the bread bowls are golden brown. Carefully lift the bread bowls off the custard cups. Cool the bread bowls upright on a wire rack.

Fill with chili, stew, or whatever you desire.

Dill Pickle Bread

1/3 cup dill pickle juice (Claussen's is good)
2/3 cup warm water (110 degrees F)
1 medium dill pickle, finely chopped
1 tablespoon butter, softened
1 tablespoon dried onion
1 teaspoon parsley flakes
1/2 teaspoon dill weed
1/4 teaspoon sea salt
2 cups plus 2 tablespoons white bread flour
2 teaspoons active dry yeast

Place ingredients bread machine pan in the order suggested by the manufacturer. Select the white bread, medium crust setting.

Easy Sourdough French Bread

Makes a 2 pound loaf.

**1 cup water
2 1/2 tablespoons white vinegar
4 cups bread flour
2/3 cup sour cream
1 1/2 tablespoons granulated sugar
1 1/2 teaspoons salt
2 1/2 teaspoons bread machine yeast**

Measure carefully, placing all ingredients in the bread pan in the order listed by manufacturer.

Select the Basic/White cycle. Use medium or light color crust. Do not use delay cycle. Remove baked bread from pan and cool on wire rack.

English Muffin Bread

Makes 1 loaf

1 cup water

2 egg whites

1/2 teaspoon baking soda

3 1/2 cups bread flour

2 1/4 teaspoons RED STAR Active Dry Yeast

Have water at 80 degrees F and all other ingredients at room temperature. Place ingredients into the pan in the order listed. Select a basic cycle and medium/normal crust. If desired, during the last rising cycle, sprinkle top of dough with 1 teaspoon cornmeal.

English Muffin Loaf

1 cup plus 2 tablespoons water
1 tablespoon honey
2 1/2 cups bread flour
1/2 cup whole wheat flour
3 tablespoons powdered milk
1 1/2 teaspoons salt
1/4 teaspoon baking soda
1 package active dry yeast or
1 1/2 teaspoons bread machine yeast

Place all in the bread pan in the order recommended by your machine's manufacturer. Process on the Basic Wheat cycle, Light crust setting.

This recipe yields a 1 1/2 pound loaf.

European Black Bread

7/8 cup water
3/4 teaspoon cider vinegar
1 1/2 cups bread flour
1/2 cup rye flour
1/4 cup oat bran
1 tablespoon butter or margarine
1 1/2 tablespoons granulated sugar
1 teaspoon salt
1 teaspoon caraway seeds
1 teaspoon dried minced onion
2 tablespoons unsweetened cocoa powder
1 teaspoon active dry yeast

Place the ingredients in the pan of the bread machine in the order suggested by the manufacturer. Select Normal setting, and then press Start.

Garden Herb Bread

3/4 (1 1/4) cup water
1 (2) tablespoon butter
2 (3) cups white bread flour
1 (2) tablespoon dry milk
1 (2) tablespoon granulated sugar
1 (1 1/2) teaspoon salt
1 1/2 (3) teaspoons fresh chopped rosemary
1/2 (1) teaspoon marjoram
1/2 (1) teaspoon thyme
1 (1 1/2) teaspoon fast rise yeast or 2 teaspoon (for both sizes) active dry yeast

Add ingredients in order recommended by manufacturer. This recipe can be made with the white, rapid or delay bake cycles.

Cook's tip: Use dried herbs that are flaked and not ground. If using fresh herbs, double the amount.

Goosey Cheese Bread

3/4 cup water
2 eggs
1/4 cup unsalted butter
1 teaspoon honey
1 teaspoon salt
2 1/2 cups all-purpose flour
2 teaspoons yeast

Filling

3 cups Swiss cheese, shredded

Place all dough ingredients in pan and program for knead only. Press start. The dough will be slightly sticky. After the kneading cycle, transfer the dough to a lightly oiled bowl, cover it with plastic wrap, and let it rise in the refrigerator overnight, or as long as 24 hours.

Grease and flour a 9-inch cake pan. Preheat the oven to 375 degrees F with the rack in the center position.

Remove the dough from the refrigerator and place it on a lightly floured work surface. Roll the dough to a 14 x 10-inch rectangle with the long side nearest you. Sprinkle 2 cups of the cheese over the surface of the dough. Starting with the edge closest to you, roll the dough up like a jellyroll. Press the edges together and turn it over so the seam is now facing down. With the seam still down, roll the cylinder around itself in a coil and transfer it to the prepared pan. Sprinkle the remaining cheese over the top of the loaf and allow to rise, uncovered for 20 minutes. Bake for 35 minutes, then turn the oven temperature to 350 degrees F. Bake for 10 more minutes. If the cheese begins to brown quickly during the first 35 minutes, lower the oven temperature sooner.

Grape Nuts Bread

1 1/3 cups water
2 1/2 tablespoons vegetable oil
1 1/4 tablespoons granulated sugar
1 teaspoon salt
3 cups bread flour
2 teaspoons yeast
2/3 cup Grape Nuts Cereal

Use the basic cycle. Add Grape Nuts at the beep or appropriate time for your machine. Don't worry if the dough is a little soft before the cereal is added.

Hawaiian Holiday Bread

Hawaiian Holiday Bread Dough

1/2 cup mashed potato
3/4 cup water
1 teaspoon lemon extract
1 teaspoon grated lemon peel
1/2 cup granulated sugar
1 tablespoon butter
1 teaspoon salt
2 eggs, beaten
3 1/2 cups flour
1 package yeast

Put all ingredients in order listed in a bread maker. Choose the dough setting. When dough is done, put it on a board and let it rest 10 minutes.

Glaze

1/2 cup brown sugar
1/2 cup granulated sugar
3/4 cup whipping cream
1 teaspoon rum extract
1 tablespoon macadamia nut liquor
1 cup chopped pecans
1/2 cup raisins
1/2 cup chopped dried apricots

Mix glaze ingredients together. Grease a tube pan. Pour 1/3 on the bottom. Divide dough into 30 to 40 equal pieces. Arrange in layers in pan. Pour glaze in between layers. Let the dough rise until doubled.

Preheat oven to 350 degrees F and bake for 30 to 40 minutes. Let stand for five minutes and turn pan upside down.

Serve warm.

Health Bread

1 cup water
1 3/4 cups bread flour
1 cup whole wheat flour
1/4 cup wheat germ or oatmeal
1/4 cup cottage cheese or crumbled feta cheese
1 teaspoon fine sea salt
1/4 cup honey
1 tablespoon butter
2 teaspoons instant granulated yeast (SAF Brand)
1 teaspoon sesame seeds
1/2 cup sunflower seeds, chopped

Place ingredients, except sunflower seeds, into bread pan in the order listed. Add sunflower seeds when beeping sounds during kneading, about 15 minutes from start. Select the wheat setting. Do NOT use the time delay feature. After the baking cycle ends, remove bread from pan, place on cooling rack, and allow to cool 1 hour before slicing.

Hot Buttered Rum Loaf

This recipe make a 2-pound loaf. Measurements for a 1 1/2-pound loaf are in parentheses.

1 egg plus water to equal 1 cup plus 2 tablespoons
(1 egg plus water to equal 1 cup)
2 tablespoons rum extract (1 tablespoon)
1/4 cup butter, softened (3 tablespoons)
3 3/4 cups Gold Medal Better Bread Flour (3 cups)
1/4 cup packed brown sugar (3 tablespoon)
1 1/2 teaspoons salt (1 1/4 teaspoon)
1/2 teaspoon ground cinnamon (1/2 teaspoon)
1/4 teaspoon ground nutmeg (1/4 teaspoon)
1/4 teaspoon ground cardamom (1/4 teaspoon)
1 teaspoon Fleischmann's bread machine yeast (1 teaspoon)
Nutty Topping (below)

Place all ingredients except Nutty Topping in bread machine pan in the order recommended by the manufacturer. Select Sweet or Basic/White cycle. Use Medium or Light crust color. Do not use delay cycle.

Prepare Nutty Topping. About 40 – 50 minutes before bread is finished, lift cover of bread machine and carefully brush topping on top of loaf. Close lid to continue with cycle. Remove bread from pan and cool on wire rack.

Nutty Topping

1 egg yolk, beaten
1/2 tablespoon finely chopped pecans
1/2 tablespoon packed brown sugar

NOTE: Gold Medal recommends using butter instead of margarine for the best buttered rum flavor.

Hot, Hot Jalapeno Bread

1 (5/16 ounce) package yeast
1 cup unbleached flour
1 cup bread flour
2 tablespoons or less chopped jalapeno peppers
1 tablespoon Monterey jack cheese, shredded
1 tablespoon granulated sugar
1 teaspoon salt
7/8 cup water

Put all ingredients, in the order given, into the bread pan, select WHITE bread and push Start.

NOTE: Use fewer jalapenos for a milder bread.

Makes 1 loaf, 8 slices.

Italian Herb Bread

9 to 11 ounces warm water
1 teaspoon salt
1 1/2 tablespoons vegetable oil
3 1/2 cups white bread flour
1/4 cup Parmesan cheese
1 tablespoon dried parsley
2 teaspoons granulated sugar
2 teaspoons dried onion flakes
1/2 teaspoon dried basil
1/2 teaspoon garlic powder
2 teaspoons active dry yeast

Measure all ingredients into bread machine pan. Select the French bread setting and medium-color crust; press start. Best made in a 1 1/2- or 2-pound bread machine.

Jalapeno Bread

3/4 cup sour cream
1/8 cup water
1 egg
3 cups all-purpose flour
1 1/2 teaspoons salt
2 tablespoons granulated sugar
1/4 teaspoon baking soda
1 cup grated sharp Cheddar cheese
3 tablespoons fresh jalapeno pepper, seeded and chopped
1 1/2 teaspoons active dry yeast

Select light crust setting.

Cool for one hour before slicing.

Makes 1 1/2 pound loaf.

Jalapeno Cheese Bread

Yields a 1 1/2-pound loaf

**1 cup milk
2 tablespoons butter or margarine
2 diced jalapenos
2/3 cup grated jalapeno cheese
1/2 teaspoon salt
3 teaspoons granulated sugar
3 cups bread flour
2 1/2 teaspoons yeast**

Add ingredients to the bread machine according to manufacturer's directions, using the white bread cycle.

Kahlua Cream Bread

1/8 cup Kahlúa (if you use more, use proportionately less water)
1/4 cup water
1 (15 ounce) can evaporated milk
1 teaspoon salt
1 1/2 teaspoons vegetable oil
3 cups bread flour
2 tablespoons brown sugar
1 teaspoon yeast

Filling

Miniature chocolate chips

Place all ingredients, except for filling, into bread machine in the proper order for your machine. Use dough cycle.

At end of dough cycle, remove dough and place on lightly-floured bread board. Cover and let rest for 10 minutes.

Roll out dough into a rectangle, sprinkle with lots of miniature chocolate chips, and roll up into a loaf.

Place in greased bread pan, cover and let rise for 45 minutes.

Slash loaf with a lame or razor blade. Brush with milk. Bake in preheated 375 degree F oven for 25 to 30 minutes.

Remove loaf onto a cake rack and let cool.

Loaded Luau Bread

3/4 cup water (see note)
1 tablespoon dry milk (see note)
1 tablespoon butter, cut up
2 1/3 cups bread flour
1/2 teaspoon salt
1 1/2 tablespoons brown sugar
2 tablespoons shredded carrots
1/4 cup flaked, shredded coconut
1/2 cup crushed pineapple
1/3 cup chopped macadamia nuts
2 teaspoons yeast
1/2 teaspoon cinnamon (optional)

**** May use regular milk for water and powdered milk.**

Drain the pineapple well. Pineapple juice may be substituted for up to 2/3 of the water. Put all ingredients into pan. Select light crust, sweet bread.

Maraschino Pecan Bread

1 1/8 cup milk
3 cups white bread flour
2 tablespoons granulated sugar
1 1/4 teaspoons salt
1 tablespoon butter
1/4 cup raisins
1/4 cup whole maraschino cherries
1/4 cup sunflower seeds
1/4 cup pecans
1/8 teaspoon ground cinnamon
1/8 teaspoon ground ginger
3 teaspoons active dry yeast or 2 teaspoons RapidRise yeast

Dry cherries on paper towel. Add fruit at the end of first knead cycle.

Multigrain Bread

1 1/3 cups water
2 tablespoons honey
1 tablespoon butter or margarine
1 teaspoon salt
2 cups bread flour
3/4 cup whole wheat flour**
1/3 cup rolled oats, toasted*
3 tablespoons nonfat dry milk powder
3 tablespoons cornmeal
3 tablespoons toasted wheat germ
2 teaspoons bread machine yeast
1 teaspoon plus 1 tablespoon molasses
1 tablespoon plus 1 teaspoon gluten
1 tablespoon flax seed (optional)
1/3 cup sunflower seeds

Add ingredients to bread machine pan in order suggested by the manufacturer.

Recommended cycle: Whole wheat/whole grain or basic/white bread cycle; medium/normal color setting. (If basic/white bread cycle is used, add 1-tablespoon gluten to recipe – see Adding Gluten tip below.) Timed-bake feature can be used.

****I used coarse whole-wheat flour and it came out great**

***To toast the oats, spread a thin layer in a shallow baking pan. Bake at 350 degrees F for 10 to 15 minutes or until light golden brown, stirring often. If you want to toast enough oats for more than one loaf, just freeze the extra oats.**

***Gluten Tip – Some bread machines have a whole wheat or whole grain cycle, which comes in handy when making whole grain breads. If your machine does not have this cycle, try adding gluten to whole wheat, whole grain, and rye bread recipes to improve loaf height, texture, and structure. (If your supermarket does not carry gluten, check with a health food store.)**

Multi-Grain Bread

1 1/8 cups water
1/2 cup whole wheat flour
2 cups bread flour
1/2 cup quick oats
3/4 cup 7 grain cereal
2 tablespoons powdered buttermilk
2 tablespoons granulated sugar
2 tablespoons honey
2 tablespoons margarine
2 envelopes yeast
1 teaspoon salt

Add ingredients according to manufacturer's instructions.

Old World Savory Euro Rye

1 1/2 cups bread or all-purpose flour*
1/2 cup coarse-ground rye flour
1 tablespoon wheat germ (or 2 tablespoons graham flour)
2 tablespoons gluten*
1 1/2 teaspoons salt
1 1/2 tablespoons brown sugar**
1 cup all-purpose flour
1 cup water
1 1/2 tablespoons shortening (olive oil or lard)
2 teaspoons yeast

Put all in machine in order recommended by manufacturer. For a real rye flavor add caraway seeds.

*If you use bread flour, omit the gluten. **Or leave out the brown sugar and note that you must add 1 1/2 tablespoons honey on the label.

Onion Soup Bread

1 1/2 teaspoons yeast
2 cups plus 2 tablespoons bread flour
1/4 teaspoon baking soda
1 egg
1/4 cup cottage cheese
1/4 cup sour cream
3 tablespoons margarine
1/4 cup plus 1 tablespoon water
1 envelope dry onion soup mix

Make bread according to bread machine instructions.

Oreo Cookie Bread

3/4 cup milk
1 egg
4 tablespoons butter
3 tablespoons granulated sugar
3/4 teaspoon salt
2 cups bread flour
1 1/2 teaspoons yeast
3/4 cup Oreo cookies, crushed

Bake according to manufacturer's instructions, adding the Oreos during the raisin–bread cycle, or five minutes before the final kneading is finished.

Paprika Onion Bread

1 cup water (70°F to 80°F)
2 tablespoons butter or margarine, softened
1/3 cup finely chopped onion
1 teaspoon granulated sugar
1 1/2 teaspoons salt
1 teaspoon paprika
3 cups bread flour
1 (1/4 ounce) package active dry yeast

Place all ingredients in pan in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions. Check dough after 5 minutes of mixing, adding 1 to 2 tablespoons water or flour if needed.

Yields 1 loaf (1 1/2 pounds).

Parker House Rolls

1 1/3 cups milk
2 1/2 tablespoons butter or margarine
1 extra large egg
1 1/3 tablespoons granulated sugar
2/3 teaspoon salt
3 1/3 cups bread flour
1 package yeast

After completion of DOUGH cycle, knead dough by hand for about 5 minutes. Roll out and cut with a biscuit cutter (or cup). Brush tops with melted butter (1/4 cup or so). Fold circles in half and place in buttered muffin tins. Cover and let rise 35 to 45 minutes.

Brush tops with a beaten egg and bake at 400 degrees F for 25 to 30 minutes.

Peaches and Cream Bread

1/4 cup heavy or whipping cream
1 large egg
1 1/2 tablespoons vegetable oil
3 tablespoons granulated sugar
1 1/2 cups peaches, peeled, pitted and chopped;
fresh, frozen or canned, well-drained*
1 1/2 teaspoons salt
3 1/2 cups all-purpose flour
1/2 cup rolled oats
1/2 teaspoon nutmeg
1 1/2 teaspoons instant yeast

***Note: If it's not peach season, 1 (16 ounce) can of peaches, well-drained and chopped, works well.**

Place all of the ingredients into the pan of your bread machine, program the machine for basic white bread, light crust setting, and press Start.

Check the dough after 10 to 15 minutes of kneading; it should have formed a smooth ball, soft but not sticky. If necessary, adjust the dough's consistency with additional flour or water.

Yield: one 7- to 8-inch loaf.

Peanut Butter 'n' Jelly Streusel Bread

1 cup milk
1/2 cup creamy peanut butter
1 egg
3 cups bread flour
1 teaspoon salt
3 tablespoons granulated sugar
2 1/2 teaspoons Fleischmann's Bread Machine Yeast

Streusel Mixture

1/2 cup granulated sugar
1/4 cup flour
2 tablespoons butter
1/2 cup peanuts, finely chopped

Combine the milk, peanut butter and egg and put in bread machine pan. Mix well; then add bread flour, salt, sugar.

Sprinkle yeast in a well in the center of the dry ingredients. Use the bread machine dough cycle for this bread. Remove dough after the cycle is complete and shape into a 15x10 rectangle using a rolling pin. Sprinkle the streusel mixture below onto the surface of the dough which has been brushed lightly with melted butter.

Streusel Mixture: Roll dough up tightly from long side. Press to seal edges and form a long roll. Cut into 1 1/2-inch slices 3/4 through the roll, (be carefully not to totally separate the cuts. Arrange in a circle as desired. Allow to rise until doubled in size. Bake at 350 degrees F for 25 to 30 minutes, or until golden brown.

Serve warm with peanut butter frosting and touches of jelly.

Pepperoni Pizza Bread

1 3/8 cups water
3 cups bread flour
2 tablespoons dry milk powder
2 tablespoons granulated sugar
1 1/2 teaspoons salt
2 tablespoons butter
1/2 cup pepperoni, chopped
1/3 cup shredded mozzarella cheese
1 tablespoon grated Parmesan cheese
1/3 cup canned mushrooms
1/4 cup dried minced onion
3/4 teaspoon garlic powder
2 1/2 teaspoons active dry yeast

Place ingredients in bread machine pan in the order suggested by the manufacturer. Select basic bread setting. Start.

Pita Bread

1 1/4 cups water
3 1/2 cups bread flour
1 teaspoon salt
2 tablespoons olive oil
2 teaspoons instant yeast

Place all of the dough ingredients in pan according to manufacturer's directions. Set on dough cycle. When cycle is finished, remove dough to floured surface and punch down before shaping.

Shape the dough in to a single smooth ball and divide into 8 equal pieces. Shape each piece of dough in to a smooth round ball and then flatten in to a disc about 1-inch thick. Cover the dough with a damp towel and allow to rest for 10 minutes.

Preheat oven to 475 degrees F. Place baking stone or cookie sheet in oven while it's heating.

Flatten each piece of dough out into a circle that is about 1/4 to 1/3-inch thick.

Using a spray bottle filled with water, spritz the 475 degrees F oven and quickly place the first round of dough on hot cooking sheet or stone. Reduce heat to 450 degrees F and bake for 3 minutes. Remove from oven and let cool on wire rack. Repeat the entire procedure with each piece of bread. If baking surface is large enough, 2 pieces of dough may be baked at the same time as long as they are not touching each other.

Do not wait for the dough to brown as it will dry out too much. The dough after 3 minutes should look like a big balloon and still be white in color.

After the baked pitas have cooled and deflated, cover them with a damp towel. When all pitas are baked and completely cool, place them in a freezer zip-lock bag for storage.

Use within a day or two as they dry out fast. When you cut the pita in half you should have no trouble separating the two sides of the dough to form your pocket.

Pizza Crust

3/4 cup water (80 – 90 degrees F)
2 tablespoons vegetable oil
2 cups flour
1/2 teaspoon granulated sugar
1/2 teaspoon salt
2 tablespoons Italian seasoning
2 teaspoons dry active yeast or
1 1/2 teaspoons bread machine yeast

Select dough setting. Place ingredients in pan as listed making a shallow well in the center for yeast. When dough cycle is complete, remove dough and place on floured surface. Knead about 1 minute then let rest for about 15 minutes.

Roll out dough to fit 12- or 14-inch pizza pan. Place dough in greased pan that has been sprinkled with cornmeal. Press dough into pan, forming an edge. Let dough rise in a warm, draft-free place for 20–25 minutes.

Spread with your favorite pizza sauce, cheese and toppings. Bake in preheated 425 degree F oven for 15–20 minutes or until nicely browned on top. Let rest 5 minutes before cutting. Enjoy!!!

Pizza Dough

1 cup water
1 tablespoon olive oil
1/2 teaspoon salt
1 1/2 cups whole wheat flour
1 1/2 cups bread flour
1 1/2 teaspoons active dry yeast

Place all ingredients in bread machine in the order recommended by the manufacturer. Select the dough cycle and start machine. When the dough has finished rising, remove and make pizza.

Portuguese Sweet Bread

2 1/4 teaspoons yeast
4 cups bread flour
1/2 cup plus 1 tablespoon granulated sugar
1/2 teaspoon salt
2 egg
4 tablespoons plus 2 teaspoons butter or margarine, softened
2/3 cup milk
2 tablespoons plus 2 teaspoons water
1/2 to 1 teaspoon lemon extract

Place all ingredients in order listed. Select light crust setting.

NOTE: the crust will be very brown. This is due to the high sugar content of the bread. It does not affect the flavor, however.

Raspberry Cream Bread

Yields 1 loaf

3/4 cup sour cream or yogurt, regular or low fat
2 tablespoons unsalted butter or vegetable oil
1 1/2 teaspoons raspberry extract
1/3 cup canned raspberry pie filling
2 cups unbleached all-purpose flour
1/2 cup wheat germ
1/4 teaspoon salt, to taste
1 1/2 teaspoons active dry yeast

If the instructions that came with your baking machine call for the yeast to be placed in the baking pan first thing, remember to add the other dry ingredients before the liquids. Otherwise, scoop the sour cream or yogurt into the pan and add the butter (or canola oil), raspberry extract, raspberry filling, flour, wheat germ and salt. Scatter the yeast over the top of the other ingredients or place it in its own separate dispenser if your machine has such a device. Set the machine to its rapid-bake cycle for this loaf.

When the loaf has cooled enough so that it can be sliced without difficulty, remove the top and bottom crusts and cut the remaining square or round into slices 1 to 1 1/2 inches thick. Serve the slices warm with a scoop of raspberry sorbet, a ladling of raspberry syrup or Raspberry Melba Sauce, and a few fresh raspberries scattered over the top.

Raspberry Marshmallow Bread

1 package yeast
2 3/4 cups bread flour
2 tablespoons gluten
1 teaspoon salt
1/8 teaspoon baking soda
1/2 cup miniature marshmallows
1 egg
2 tablespoons vegetable oil
2/3 cup water plus 1/2 cup raspberry syrup
10 ounces frozen red raspberries, defrosted,
drained well, and syrup reserved

Place the first 9 ingredients into the pan in the order listed. Select sweet bread and push start. Add the reserved, well-drained raspberries (2/3 cups) when the bread maker beeps.

Rum Glazed Eggnog Monkey Bread

1/2 cup water
2 eggs
1/4 cup butter or margarine, softened
3 1/2 cups bread flour
1/2 cup granulated sugar
1 teaspoon salt
1 teaspoon ground nutmeg
1 1/2 teaspoons yeast (recommends bread machine yeast)
Rum Glaze (recipe follows)
1/2 cup chopped pecans, optional

Measure carefully, placing all ingredients except rum glaze and pecans in bread machine pan in the order recommended by your machine manufacturer. Select Dough/Manual setting. Do not use delay setting.

Grease 12 cup Bundt pan. Prepare rum glaze. Pour half of the glaze into the pan. sprinkle with 1/4 cup of pecans.

Remove dough from pan using lightly floured hands. Divide into 30 equal pieces; arrange in layers over glaze in pan. Pour remaining glaze over dough sprinkling remaining pecans over this. Cover and let rise in warm place about 45 minutes or until double. Dough is ready when indentation remains when touched.

Heat oven to 350 degrees F. Bake 30 to 40 minutes or until golden brown. Let stand 5 minutes. Turn upside down onto serving plate; leave pan over bread 1 to 2 minutes to allow glaze to coat bread.

Serve warm.

NOTE: If you don't have a Bundt pan, use a 10 x 4-inch angel food cake pan lined with aluminum foil.

Rum Glaze

1/2 cup packed brown sugar
1/2 cup granulated sugar
1 cup whipping (heavy) cream
1 teaspoon rum extract

Rum Raisin Bread

2 tablespoons rum
1/2 cup raisins
1/2 cup water
2 cups bread flour
1 tablespoon dry milk powder
2 teaspoons brown sugar
1 teaspoon salt
2 teaspoons butter
2 tablespoons heavy whipping cream
1/2 teaspoon rum flavored extract
1 egg
1 teaspoon olive oil
1 1/2 teaspoons active dry yeast

In a small bowl, pour rum over raisins. Let stand for 30 minutes and drain.

Place ingredients in pan in the order recommended by the manufacturer. Use the regular setting for a 1 pound loaf.

If your machine has a Fruit setting, add the raisins at the signal, or about 5 minutes before the kneading cycle has finished.

Makes 1 (1 pound) loaf.

Russian Black Bread

1 1/2 cups water
2 tablespoons cider vinegar
2 1/2 cups bread flour
1 cup rye flour
1 teaspoon salt
2 tablespoons margarine
2 tablespoons dark corn syrup
1 tablespoon brown sugar
3 tablespoons unsweetened cocoa powder
1 teaspoon instant coffee granules
1 tablespoon caraway seed
1/4 teaspoon fennel seed (optional)
2 teaspoons active dry yeast

Place ingredients into the bread machine in order suggested by the manufacturer. Use the whole wheat, regular crust setting. After the baking cycle ends, remove bread from pan, place on a cake rack, and allow to cool for 1 hour before slicing.

Sally Lunn

2 teaspoons yeast
3 1/2 cups bread flour
1/3 cup granulated sugar
2 teaspoons salt
2 eggs
4 tablespoons butter or margarine
3/4 cup milk

Place ingredients in bread machine as listed. Select light crust.

Yields 1 large loaf.

Salsa Bread

Make a 1-pound loaf

1/2 cup prepared salsa

1/4 cup water

1 tablespoon butter or margarine, softened

2 cups bread flour

1 tablespoon chopped fresh cilantro

1 tablespoon granulated sugar

1 teaspoon salt

1 1/4 teaspoons bread machine yeast

Measure carefully, placing all ingredients in bread machine pan in the order recommended by the manufacturer.

Select Basic/White cycle. Use Medium or Light crust color. Remove baked bread from pan and cool on wire rack.

Seven Grain Bread

Makes a 2-pound loaf

1 1/2 cups milk or water
3 tablespoons butter or margarine
2 1/2 tablespoons brown sugar
1 teaspoon salt.
1 1/2 cups 7-grain cereal
3 cups bread flour
2 teaspoons yeast

Add ingredients to machine according to your machine instructions.

Sour Cream Onion Bread

3 cups whole wheat flour
2 tablespoons granulated sugar
1 teaspoon salt
2 tablespoons wheat germ (optional)
2 teaspoons active dry yeast
1 (1 ounce) package dry onion soup mix
1 cup sour cream
1/2 cup water

Place flour, sugar, salt, wheat germ, yeast, dried soup, sour cream, and water in the pan of the bread machine in the order recommended by the manufacturer. Select the dough cycle, and press start.

Shape dough, and place in a greased loaf pan. Place in a warm spot, and allow to rise until doubled in size.

Bake in a preheated 350 degree F (175 degree C) oven for 30 minutes. Cool.

Southwestern Salsa Bread

1 (16 ounce) jar prepared salsa (1 2/3 cups)
3 cups bread flour
1 cup cornmeal
2 teaspoons active dry yeast

Place all ingredients into the pan in the order suggested by the bread machine manufacturer; select basic white bread setting and start.

Makes a 1 1/2 pound loaf.

Spaghetti Bread

1 envelope dry yeast
1 teaspoon dried Italian seasoning
3 cups bread flour
1 tablespoon olive oil
1 tablespoon granulated sugar
1 teaspoon garlic salt
1 1/2 cups warm water
1/3 cup grated Parmesan cheese

Add all ingredients into the bread pan in the order listed. Select white bread and push "start."

Spicy Cajun Bread

3/4 cup water
2 cups white bread flour
1 tablespoon dry milk
1/2 teaspoon salt
1 tablespoon butter
1 tablespoon brown sugar
1 tablespoon Cajun spice blend
2 teaspoons tomato paste
1/2 teaspoon onion paste
1/4 teaspoon parsley flakes
2 teaspoons active dry yeast

Add ingredients according to manufacturer's directions.

Strawberry Oatmeal Cream Cheese Bread

1/3 cup milk
1/3 cup strawberries, mashed
1/3 cup cream cheese, diced
1 tablespoon butter
2 tablespoons honey
1 teaspoon salt
1/2 cup rolled oats
1 1/2 cups bread flour
1 1/2 teaspoons active dry yeast

Place ingredients in the pan of the bread machine in the order suggested by the manufacturer. Start.

Sunflower–Oatmeal Bread

This makes a 2–pound loaf. Ingredients for a 1 1/2–pound loaf are in parentheses.

1 1/2 cups water (1 1/4 cups)
2 tablespoons oil (1 tablespoon)
1/4 cup honey (3 tablespoons)
2/3 cup uncooked oatmeal (1/2 cup)
1 1/2 cups bread flour (1 cup)
1/4 cup nonfat dry milk (3 tablespoons)
2 teaspoons active dry yeast (1 1/2 teaspoons)
1/2 cup hulled sunflower seeds (1/3 cup)

Place first seven ingredients in bread pan in order listed or according to manufacturer's directions. Add sunflower seeds at the fruit and nut signal. When adding the yeast last, make a small well with your finger to place the yeast. This will ensure the proper timing of the yeast reaction. Process at the Basic (Standard) or Rapid cycle, or according to manufacturer's directions.

Sweet Lelani Bread

Amounts given are for a 1 1/2 pound loaf (1 pound amounts are in parentheses).

1/2 cup (1/3 cup) canned pineapple chunks, cut up
and well drained (reserve juice)
1/4 cup (3 tablespoons) buttermilk
(Welbilt/DAK & Zojirushi add 2 tablespoons
(1 tablespoon) more buttermilk)
1/4 cup (2 tablespoons) reserved pineapple juice
1 egg
1/2 cup (1/3 cup) very ripe banana slices
3 cups (2 cups) bread flour
1/4 cup (3 tablespoons) whole wheat flour
1 teaspoon salt
3 tablespoons (2 tablespoons) butter or margarine
1 1/2 tablespoons (1 tablespoon) sugar
1/2 cup (1/3 cup) shredded coconut
1/3 cup (1/4 cup) chopped macadamia nuts
2 teaspoons (1 1/2 teaspoons) active dry yeast

Place all ingredients, except macadamia nuts, in bread pan. Select light crust or sweet bread or raisin/nut cycle. Press start.

Add nuts when raisin/nut signal beeps.

Remove bread from pan when done; cool on cake rack for 1 hour before slicing.

Sweet Potato Pecan Bread

2 1/4 teaspoons yeast
3 cups bread flour
4 tablespoons rolled oats
1/2 teaspoon cinnamon
2 pinches nutmeg
1 1/2 teaspoons salt
2 tablespoons dark brown sugar
3 tablespoons powdered milk
3 tablespoons butter or margarine
3/4 cup cooked and mashed sweet potatoes
3/4 cup water
3 tablespoons dark raisins
1/3 cup chopped pecans

Place all ingredients in machine and push start. Use raisin bread cycle, adding fruit and nuts at beep.

Taco Bread

Yield: 1 1/2 pound loaf

9 ounces water

1 1/2 tablespoons vegetable oil

2 tablespoons granulated sugar

1 teaspoon salt

3/4 cup cornmeal

1/4 cup whole wheat flour

3 tablespoons taco seasoning

2 cups bread flour

1 1/2 teaspoons yeast

Put in bread machine in order listed.

Taco Cheddar Bread

1 cup plus 2 tablespoons water
3 cups bread flour
1 cup shredded Cheddar cheese
1 tablespoon taco seasoning mix
1 tablespoon granulated sugar
3/4 teaspoon salt
1 1/2 teaspoons yeast

Measure carefully, placing all ingredients in bread machines pan in the order recommended by the manufacturer.

Select Basic/White cycle. Use Medium or Light crust color. Do not use delay cycles. Remove baked bread from pan and cool on rack.

NOTE: This recipe is not recommended for 1 1/2 pound bread machines with cast-aluminum pans in horizontal-loaf shape.

Taste of Italy Bread

1 3/4 cups water (1 cup plus 2 tablespoons)
1 tablespoon plus 2 teaspoons olive oil (1 tablespoon)
1 tablespoon plus 2 teaspoons honey (1 tablespoon)
2 cups semolina flour (1 1/3 cups)
2 cups bread flour (1 1/3 cups)
2 teaspoons salt (1 1/4 teaspoons)
4 heaping teaspoons Italian seasoning (1 tablespoon)
2 teaspoons yeast (1 1/2 teaspoons)

Place ingredients in the bread machine in the order specified. Select regular/medium cycle. The dough will appear gritty when uncooked.

Tomato–Basil Bread

Makes a large 1 1/2 loaf

2 1/4 teaspoons dry yeast
3 cups bread flour
3 tablespoons wheat bran
1/3 cup quinoa grain
3 tablespoons nonfat dry milk powder
1 tablespoon dried basil
1/3 cup chopped sun–dried tomatoes (DO NOT
use reconstituted and packed in oil)
1 teaspoon salt
1 1/4 cups water

Pour boiling water over sun–dried tomato halves. Soak 10 minutes, drain, and cool to room temperature. Snip into 1/4 inch pieces with a kitchen scissors. Add all the ingredients in the order suggested by your bread machine manual and process on the basic bread cycle according to the manufacturer's directions.

Triple Cheese Bread

3/4 cup water
2 tablespoons granulated sugar
1 1/2 teaspoons salt
2 tablespoons butter or margarine
3 tablespoons grated Parmesan cheese
1/2 cup shredded Swiss cheese
1/2 cup creamed cottage cheese
3 cups bread flour
3 teaspoons yeast

Vanilla Raisin Bread

For 1 1/2 pound loaf

**2/3 cup raisins
3 tablespoons vanilla extract
1 1/8 to 1 1/4 cups buttermilk
1 egg
1 teaspoon salt
3 tablespoons butter, softened
2 tablespoons granulated sugar
3 1/2 cups bread flour
2 teaspoons active dry yeast**

Soak raisins in vanilla extract for at least one hour OR combine the raisins and vanilla and microwave on HIGH for 1 minute. (For a stronger vanilla flavor, reserve the vanilla drained from the raisins and use some of it as part of your liquid.)

Drain raisins well and discard vanilla or use part of it as directed above.

Place all ingredients in bread pan, using the least amount of liquid in the recipe. Select Light Crust setting and press Start. Observe the dough as it kneads. If after 5 to 10 minutes it appears dry or if your machine sounds as if it's straining, add more liquid 1 tablespoon at a time until the dough is smooth, soft and slightly tacky to the touch.

After the baking cycle ends, cool bread on wire rack for 1 hour before slicing.

Vanilla Sour Cream Bread

1/2 cup water
1 tablespoon vanilla extract
1/3 cup sour cream
1 egg
1 tablespoon butter, softened
3 cups Gold Medal Better for Bread Bread Flour
3 tablespoons granulated sugar
1 1/4 teaspoons salt
2 teaspoons bread machine or quick active dry yeast

Measure carefully, placing all ingredients in bread machine pan in the order recommended by the manufacturer. Select Sweet or Basic/White cycle. Use Light crust color. Do not use delay cycle. Remove baked bread from pan and cool on wire rack.

White Chocolate Bread

**1/4 cup warm water
1 cup warm milk
1 egg
1/4 cup butter, softened
3 cups bread flour
2 tablespoons brown sugar
2 tablespoons granulated sugar
1 teaspoon salt
1 teaspoon ground cinnamon
1 (.25 ounce) package active dry yeast
1 cup white chocolate chips**

Place all ingredients (except white chocolate chips) in the pan of the bread machine in the order recommended by the manufacturer. Select cycle, and start machine. If your machine has a Fruit setting, add the white chocolate chips at the signal, or about 5 minutes before the kneading cycle has finished.

Makes a 1 1/2-pound loaf.

Whole Wheat Bread

Makes a 1 pound loaf

3/4 cup water

1 1/3 cups whole wheat flour

2/3 cup bread flour

1 teaspoon salt

3 tablespoons butter or applesauce

1 tablespoon granulated sugar

3 tablespoons instant potato flakes

1 1/2 teaspoons yeast

Set for a light crust. Bake.

Anise Biscuits

1 1/3 cups all-purpose flour
1/3 cup yellow cornmeal
2 tablespoons granulated sugar
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1/2 to 3/4 teaspoon aniseed, crushed
1/2 cup milk
2 tablespoons water
2 tablespoons vegetable oil
2 large eggs
1/2 teaspoon vanilla extract

In a large bowl, mix flour cornmeal, sugar, baking powder, salt and aniseed. In a small bowl, beat milk, water, oil, eggs and vanilla extract until blended. Add egg mixture to flour mixture. Stir just until dry ingredients are evenly moistened.

Spoon batter in 14 equal mounds on greased baking sheets, spacing mounds 2 inches apart. Bake at 375 degrees F until biscuits are firm to the touch and lightly browned (about 20 minutes.

Serve warm or cool.

Baking Powder Biscuits

2 cups flour, sifted
4 teaspoons baking powder
1/2 teaspoon cream of tartar
1/2 teaspoon salt
2 tablespoons granulated sugar
1/2 cup shortening
1 egg, unbeaten
2/3 cup milk

Sift flour, baking powder, salt, sugar and cream of tartar into a bowl. Add shortening to flour mixture and blend together until cornmeal consistency. Pour milk into flour mixture slowly; add egg. Stir to stiff dough; knead 5 times. Roll to 1/2 inch thickness. Cut and bake on cookie sheet 10 to 15 minutes at 450 degrees F.

Serve with butter, hot from the oven. These can be frozen on cookie sheet.

When frozen, store in a closed plastic bag in the freezer. When ready to bake, take out desired amount, and let thaw at room temperature before baking.

Variations

Add 1/2 cup raisins or currants to batter.

Add 1/4 teaspoon almond extract or 1/2 teaspoon vanilla extract with the liquid ingredients.

Add 1/4 cup shredded cheese.

Beaten Biscuits

2 cups unbleached white flour
1 teaspoon salt
4 tablespoons lard or vegetable shortening, chilled
4 tablespoons butter, chilled
1/4 cup milk
1/4 cup ice water

Mix flour with salt, Cut lard and butter into small pieces and work into flour, as if making pastry. Mix milk and ice water together. Pour mixture into flour mixture and beat until mixture forms a ball. Continue to "beat" the dough 2 minutes in a food processor or 5 minutes with a mixer.

Roll out dough 1/8-inch thick on a lightly floured surface and cut out circles with a 1 1/2 inch biscuit cutter or the lip of a small glass. Place the rounds on ungreased cookie sheets, prick on top with fork tines, and bake at 350 degrees F until they just begin to brown on the edges — 15 to 20 minutes.

Makes 36 biscuits.

Beer Biscuits

4 cups biscuit mix
4 tablespoons granulated sugar
1 (12 ounce) can beer

Mix ingredients together. Spoon into greased muffin tins. Bake at 350 degrees F until golden brown on top.

Yields 8 to 10 biscuits, according to size of muffin tin.

Best Ever Biscuits

2 cups all-purpose flour
1 tablespoon baking powder
2 teaspoons granulated sugar
1/2 teaspoon cream of tartar
1/4 teaspoon salt
1/2 cup shortening or butter
2/3 cup milk

In medium mixing bowl stir together flour, baking powder, sugar, cream of tartar, and salt. Mix well to distribute the baking powder and the salt.

Using a pastry blender or fork, cut shortening into flour mixture until the mixture resembles coarse crumbs. If you use butter, be sure it is chilled. (Mixing by hand softens the shortening, making the dough sticky and hard to handle.)

Gently push the flour-shortening mixture against the sides of the bowl, making a well in the center. Pour the milk into the well all at once. Using a fork, stir just until the mixture follows the fork around the bowl and forms soft dough.

Turn the dough out onto a lightly floured surface. Knead gently 10 to 12 strokes.

On the lightly floured surface, pat the dough to 1/2-inch thickness (or roll it out with a lightly floured rolling pin, if desired). Sprinkle a little flour over dough.

Cut biscuit dough with a 2 1/2-inch round biscuit cutter, pressing the cutter straight down. Be careful not to twist the cutter or flatten the cut biscuit edges or you won't get straight-sided, evenly shaped biscuits. Dip the cutter into flour between cuts to prevent sticking. If you do not have a biscuit cutter, use a straight-sided glass. Or, pat the dough into a 1/2-inch-thick rectangle and cut into squares or triangles using a sharp knife.

Using a metal spatula, carefully transfer the cut biscuits to an ungreased baking sheet. For crusty-sided biscuits, place about 1 inch apart. For soft-sided biscuits, place biscuits close together in an ungreased baking pan.

Re-roll scraps of dough and cut into biscuit shapes. Try to cut out as many biscuits as possible from a single rolling of dough. Too many re-rollings of the dough causes biscuits to be tough and dry.

Bake biscuits in 450 degrees F oven 10 to 12 minutes or until biscuits are golden on the top and the bottom.

Serve warm.

Makes 10 to 12 biscuits.

Biscuit Sticks

1/4 cup butter (no substitutes)
1 1/4 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons granulated sugar
1 teaspoon salt
1/2 to 2/3 cup milk

Place butter in a 9-inch square baking pan; place in a 425 degrees F oven for 4 minutes or until melted. Remove from the oven; set aside.

Combine dry ingredients in a bowl; gradually add enough milk to form a soft dough. On a floured surface, knead 4–5 times. Roll out into an 8-inch square; cut in half with a sharp knife. Cut each half into 8 strips. Dip each strip into melted butter in pan, carefully turning to coat; arrange in rows in pan. Bake at 425 degrees F for 18–20 minutes or until golden brown.

Yield: 16 breadsticks.

Biscuits and Sausage Gravy

3 cups self-rising soft wheat flour
1/4 teaspoon baking soda
1 teaspoon granulated sugar
1/2 cup butter-flavored shortening
1 1/4 cups buttermilk
Butter or margarine, melted
Sausage Gravy

Combine first 3 ingredients in a large bowl; cut in shortening with a pastry blender until mixture is crumbly. Add buttermilk, stirring just until dry ingredients are moistened. Turn dough out onto a lightly floured surface, and knead lightly 4 or 5 times.

Roll dough to 3/4-inch thickness; cut with a 2 1/2-inch biscuit cutter. Place on a lightly greased baking sheet. Bake at 425 degrees F for 12 minutes or until golden. Brush tops with butter. Split biscuits open; serve with Sausage Gravy. Yields 12 to 14 servings.

Sausage Gravy
1/2 pound ground pork sausage
1/4 cup butter or margarine
1/3 cup all-purpose flour
3 1/4 cups milk
1/2 teaspoon salt
1/2 teaspoon pepper
1/8 teaspoon Italian seasoning

Brown sausage in a skillet, stirring until it crumbles. Drain, reserving 1 tablespoon drippings in skillet. Set sausage aside.

Add butter to drippings; heat over low heat until butter melts. Add flour, stirring constantly. Gradually add milk; cook over medium heat, stirring constantly, until thickened and bubbly. Stir in seasonings and sausage. Cook until thoroughly heated, stirring constantly.

Yields 3 3/4 cups.

Bisquick Biscuits

2 1/4 cups Original Bisquick
2/3 cup milk

Preheat oven to 450 degrees F.

Stir ingredients until soft dough forms. Turn onto surface generously sprinkled with Bisquick. Knead 10 times. Roll 1/2-inch thick. Cut with a 2 1/2-inch cutter. Place on an ungreased cookie sheet. Bake for 8 to 10 minutes until golden brown.

To make drop biscuits, do not knead dough. Drop by spoonful onto an ungreased cookie sheet.

Cheese-Garlic Biscuits

Decrease flour to 2 cups and add 1/2 cup shredded Cheddar cheese. Drop onto ungreased cookie sheet, and bake as above.

Mix 2 tablespoons butter or margarine, melted, and 1/8 teaspoon garlic powder. Brush over warm biscuits.

Bisquick Cinnamon Raisin Biscuits

2 cups Bisquick
1/2 cup milk
1/3 cup granulated sugar
1/3 cup raisins
1 teaspoon cinnamon

Preheat oven to 425 degrees F.

Stir all ingredients until soft dough forms. Drop by 9 spoonsful onto ungreased cookie sheet. Sprinkle with additional sugar, if desired. Bake for 10 to 12 minutes or until golden.

Black Pepper Biscuits

2 cups flour
2 heaping tablespoons baking powder
Pinch of salt
1 teaspoon granulated sugar
4 teaspoons fresh coarsely-ground black pepper
2 heaping tablespoons Crisco
1 to 1 1/2 cups buttermilk

Preheat oven to 450 degrees F. Oil a cookie sheet.

Sift together: flour, baking powder, a pinch of salt, and a little bit of sugar. Cut two heaping tablespoons Crisco into the dry mix with two forks or the back of a spoon until tacky. Add buttermilk and mix until doughy. Roll out gently on floured wax paper (or cloth). Cut out with glass or biscuit cutter.

Blender Popovers

3 eggs
1 cup milk
1 tablespoon vegetable oil
1 cup flour
1/4 teaspoon salt

Preheat the oven to 450 degrees F. Grease well muffin cups or popover pans.

In a blender container, combine all ingredients. Process a few more seconds, until the mixture is smooth. Pour the batter into prepared muffin cups or popover pans, filling each half-full. Bake for 20 minutes.

Reduce oven temperature to 350 degrees F and bake the popovers until they are golden brown (10 to 15 minutes). Spear each with a sharp knife to let the steam escape. Bake 5 minutes more, and serve.

Yield: 8

Blue Cheese Biscuits

1 package refrigerated buttermilk biscuits (10 per can)

1/4 cup butter

3 tablespoons blue cheese, crumbled

Cut biscuits in quarters. Arrange in two 8-inch pans. Melt butter and cheese. Pour over biscuits. Bake at 400 degrees F about 8 minutes or until golden.

Serve hot.

Blueberry Buttermilk Biscuits

2 cups all-purpose flour
1 tablespoon baking powder
1/4 teaspoon baking soda
1 teaspoon salt
1/2 cup granulated sugar
1 teaspoon grated orange rind
1/3 cup shortening
1 egg, beaten
3/4 cup buttermilk
1/2 cup fresh or frozen blueberries
3 tablespoons melted butter or margarine
3 tablespoons granulated sugar
1/8 teaspoon cinnamon
Dash of nutmeg

In medium bowl, mix flour, baking powder, baking soda, salt, sugar and orange rind together. Using a pastry cutter or two knives, cut the shortening into the flour mixture until it resembles coarse meal.

In small bowl lightly beat egg with fork. Add the buttermilk to the beaten egg, then add it to the flour mixture. Using a fork, stir until just moistened. Add the blueberries. Stir gently just to mix. Turn dough out onto floured surface or cloth and gently knead 3 or 4 times. Roll out to 1/2-inch thickness. Cut with biscuit cutter or into desired shapes. Place on lightly greased cookie sheet and bake at 400 degrees F for 15 minutes or until golden.

Mix butter with sugar, cinnamon and nutmeg and brush onto tops of biscuits as they come from the oven.

Makes 12 to 15 biscuits.

Breakfast Blossoms

1 (12 ounce) can buttermilk biscuits (10 count)
3/4 cup raspberry or strawberry preserves
1/4 teaspoon cinnamon
1/4 teaspoon ground nutmeg

Grease 10 cups in a muffin tin. Separate dough into 10 biscuits. Cut each biscuit into 3 pieces or leaves. Stand 3 leaves evenly around sides and bottom of cup, overlapping slightly. Press dough firmly together.

Combine preserves and spices. Spoon about 1 tablespoon of mixture into center of each muffin cup. Bake in a preheated 375 degree F oven for 10 to 12 minutes or until lightly browned. Cool slightly and remove from pan.

Serve warm.

Buttermilk–Raisin Biscuits

1/2 cup raisins
3/4 cup apple juice or cider
4 cups self–rising soft wheat flour
1 teaspoon granulated sugar
2/3 cup shortening
1 3/4 cup milk
1/4 cup unsalted butter, melted

Soak raisins in apple juice or cider for 4 to 8 hours; drain, discarding juice, and set raisins aside.

Combine flour and sugar in a large bowl; cut in shortening with a fork or pastry bender until shortening is the size of peas. Add milk, stirring with a fork until dry ingredients are moistened (dough will resemble cottage cheese and be sticky.) Turn dough out onto a heavily floured surface; add raisins. Knead lightly 10 to 12 times. Roll dough to 1/2–inch thickness; cut with a 2 1/2–inch round cutter. Bake at 475 degrees F for 12 to 15 minutes on an ungreased baking sheet. Brush with unsalted Butter.

Yields 2 dozen.

Cat Head Biscuits

2 cups self-rising flour

1 cup buttermilk

**Lump of solid shortening the size of a walnut (butter,
margarine, lard, or solid vegetable shortening)**

Place flour in a large mixing bowl. Push the flour to the sides of the bowl to form a depression in the center. Place the shortening and a little of the milk in the center and start stirring with a big spoon. When the shortening is blended, add the rest of the milk, mixing just until blended and dough forms a ball.

Place wax paper on a flat surface and sprinkle it with flour. Roll the dough out on the wax paper. Do not handle the dough any more than you have to as it makes the biscuits tough. The less you handle it and the more moist the dough, the better the biscuits will be. Pat dough gently until it's about 1 1/2 inches thick. Cut out biscuits and place them in a greased pan. Be sure the pan is small enough so that the biscuits are touching. Bake in a 400 degree F oven until biscuits are light brown.

Cheese Biscuits

2 cups all-purpose flour
4 teaspoons baking powder
1 to 1 1/2 cups finely grated Cheddar cheese, divided
1/4 cup vegetable shortening
1/4 cup butter or margarine
2/3 cup milk

Preheat oven to 425 degrees F.

In large bowl, mix together flour, baking powder and 1/2 cup cheese. Add shortening and butter; cut into flour mixture with 2 knives or pastry blender until mixture resembles coarse meal. Make a well in center, pour in milk and stir with a fork just until dough forms a ball. On a lightly floured board, knead dough lightly, about 15 times, until it is smooth. Roll out dough to 1/2-inch thickness. Cut with a 2-inch cookie cutter. Place on greased cookie sheet and bake about 10 minutes. Remove from oven. Sprinkle tops of biscuits generously with grated cheese. Return to oven and continue baking until cheese is completely melted, about 3 minutes.

Serve warm.

Cheesy Cornmeal and Herb Biscuits

2 cups self-rising flour
1 cup self-rising cornmeal mix
1/2 cup (1 stick) cold butter or
margarine, cut into pieces
1 cup finely shredded Colby, Monterey
jack or Cheddar cheese (4 ounces)
1 tablespoon dried parsley flakes
1 1/3 cups buttermilk

Preheat oven to 450 degrees F. Coat a baking sheet with cooking spray.

In medium bowl, combine flour and cornmeal mix. Cut in butter with a pastry blender, two knives or your fingertips until pieces are about the size of peas. Stir in cheese, parsley and buttermilk until moistened. Drop by tablespoonsful onto prepared baking sheet. Bake for 10 to 13 minutes or until light brown.

Makes 12 to 14 biscuits.

Chocolate Biscuits

1 1/2 cups all-purpose flour
2/3 cup granulated sugar
1 tablespoon baking powder
3 tablespoons unsweetened cocoa powder
1/4 teaspoon salt
3/4 cup light cream

Preheat oven to 425 degrees F.

Measure out all ingredients. Then mix flour, sugar, baking powder, cocoa and salt in a bowl and mix thoroughly. Gradually add the cream, mixing with a spoon until mixture holds together.

Lightly knead dough on a lightly floured board for about one minute. Spread out with a rolling pin to about 3/4 inch thick. Cut with a biscuit cutter and place onto a lightly greased baking sheet. Bake for about 15 minutes, then cool.

Cloud Biscuits

These are very light and delicious.

2 cups sifted flour
1 tablespoon granulated sugar
4 teaspoons baking powder
1/2 cup shortening
1 beaten egg
2/3 cup milk

Sift dry ingredients and cut in shortening. Combine egg and milk with a fork. Add to first mixture. Bake at 450 degrees F for 10 to 14 minutes.

Corn Cakes with Raspberry Butter

1/2 cup flour
1/2 cup yellow cornmeal
2 tablespoons granulated sugar (optional)
1/2 teaspoon baking powder
1/4 teaspoon salt
1 large egg
1/2 cup milk
2 tablespoons butter, melted

Preheat oven to 400 degrees F. Spray or grease a cookie sheet.

In bowl mix flour, meal, sugar, baking powder, salt and milk. Mix well. Add beaten egg and melted butter. Drop onto greased cookie sheet by spoonsful. Bake 15 or 18 minutes until cakes are done. Serve hot with Raspberry Butter.

Raspberry Butter

1/2 cup unsalted butter
1 tablespoon seedless raspberry jam

With electric mixer, whip butter with raspberry jam.

Makes 1/2 cup Raspberry Butter.

Corn Dodgers

2 cups yellow cornmeal
2 tablespoons butter or margarine
1/2 teaspoon salt
1 tablespoon granulated sugar
2 cups milk
1 teaspoon baking powder

Preheat oven to 400 degrees F.

Cook cornmeal in a saucepan with butter, salt, sugar and milk until the mixture comes to a boil. Turn off heat, cover, and let stand 5 minutes. Add baking powder. Spoon the mix onto a greased cookie sheet in heaping tablespoon-size balls, then bake. Bake for 10 to 15 minutes. They are done when slightly brown around the edges.

Cut laterally and fill with honey butter.

Variations

Add 2 tablespoons chopped jalapeños to the mix.

Add 1/4 cup shredded sharp Cheddar cheese.

Cornmeal Biscuits

1 1/2 cups flour
1/4 cup yellow cornmeal, plus 2 tablespoons
2 teaspoons baking powder
3/4 teaspoons baking soda
3/4 teaspoon salt
1 1/2 tablespoons granulated sugar
6 tablespoons chilled butter or margarine
3/4 cup buttermilk, plus 1 tablespoon

Preheat oven to 400 degrees F.

In medium bowl, whisk together the flour, cornmeal, baking powder, baking soda, and sugar. Cut butter into flour until mixture is crumbly. Stir in 3/4 cup buttermilk until the mixture holds together. Roll to 1-inch thickness. Using a 2-inch round cutter, cut into 8 biscuits. Brush tops with the tablespoon of buttermilk. Bake until golden and fluffy, about 12 minutes.

Cream Biscuits

2 cups flour
1 tablespoon baking powder
1/2 teaspoon salt
About 1 1/4 cups heavy (whipping) cream

Preheat oven to 400 degrees F.

Sift dry ingredients into a bowl. Add 1 1/4 cups of heavy cream and stir with a fork until dough gathers into a ball. You may have to add another another tablespoon or so of cream (better too damp than too dry).

Turn out onto floured surface and pat or roll to about 1/2-inch thickness. Cut biscuits and put on a lightly greased sheet. Gather any remaining scraps, pat together and cut additional biscuits. You may brush with additional cream, if desired.

Bake on middle oven rack for 12 to 15 minutes or until pale golden. Transfer to rack to cool or serve hot.

Daisy Biscuits

3 ounces cream cheese
1/4 cup butter or margarine
2 1/2 cups self-rising flour
3/4 cup milk
2 1/2 tablespoons orange marmalade
2 1/2 tablespoons raspberry jam

Cut cream cheese and butter into flour with a pastry blender until mixture resembles coarse meal. Add milk, stirring just until dry ingredients are moistened. Turn dough out onto a floured surface, and knead 3 or 4 times.

Roll dough to 1/2-inch thickness; cut with a 2-inch biscuit cutter. Place on ungreased baking sheets. Make 6 slits through dough around edges of each biscuit to 1/4 inch from center. Press thumb in center of each biscuit, leaving an indentation. Spoon 1/2 teaspoon marmalade or jam into each biscuit indentation. Bake at 450 degrees F for 10 to 12 minutes or until golden brown.

Yields 28 biscuits.

Digestive Biscuits

**4 cups whole wheat flour
1 cup butter
1 lightly beaten egg
1/2 cup hot water
1 cup dark brown sugar
1 teaspoon baking soda
1 teaspoon cream of tartar**

Cut butter into flour until mixture is like coarse meal. Add all other ingredients, but only enough water to make dough into pastry consistency. Roll out on a floured surface until very thin – 1/8- to 1/4-inch thick. Cut into small rounds or squares – size depending on your preference. Bake at 375 degrees F on ungreased cookie sheets until golden brown, about 10 to 15 minutes. Cool on rack.

Spread with cream cheese and your favorite preserves or jelly.

Dippity Do's

1/2 cup butter or margarine
2 1/2 cups all-purpose flour
1 1/2 cups granulated sugar
3 1/2 teaspoons baking powder
1 1/2 teaspoons salt
1 cup milk

Preheat oven to 450 degrees F. Place butter or margarine in a 9 x 13-inch metal baking pan and set in oven just until butter is melted.

In a bowl, mix together remaining ingredients. Drop dough with a teaspoon into melted butter until bottom of pan is covered. Bake until golden.

Serve with lots of honey. Goes well with breakfast dishes, soup, chili or fried chicken.

Eezy–Breezy Biscuit Squares

1 cup yellow cake mix
3 cups biscuit baking mix
3/4 cup water

Combine cake mix and biscuit baking mix. Stir in water just until moistened. **DO NOT OVERMIX.** Turn onto a floured surface, and knead about 12 times. Pat into a greased 9–inch square baking pan. Score the surface, making nine squares. Bake at 425 degrees F for 12 to 15 minutes or until golden brown. Break biscuits apart at score marks.

Flaky Biscuits

2 cups flour
3 teaspoons baking powder
1 teaspoon salt
1/4 cup shortening
2/3 cup milk

Sift flour, baking powder and salt. Add shortening and work into the flour until it feels like coarse cornmeal. (If you like real flaky biscuits, increase the amount of shortening.)

Add milk and mix just enough to keep the dough together. Place dough on a floured bread board and knead for a few moments. Use a rolling pin to roll dough out to a half-inch thickness. Roll lightly. Cut with a biscuit cutter. Place on ungreased baking sheet and bake for 10 to 12 minutes at 450 degrees F.

Makes 12.

NOTE: These are delicious when served steaming hot with a combination of 1/3 melted butter, 1/3 honey and 1/3 molasses, all of which has been heated together.

Flaky Quick Biscuits

1/2 cup shortening

2 cups biscuit mix

2/3 cup milk

Cut shortening into biscuit mix. Add milk and mix well. Dough will be soft and sticky. Spoon out onto well-floured board. Sprinkle top of dough with flour. Flatten with hands to about 1/2 inch thick. Cut with floured biscuit cutter and place on greased baking sheet. Bake in preheated 450 degree F oven for 15 minutes.

Yields 16 biscuits.

Freezer Biscuits

2 cups all-purpose flour
4 teaspoons baking powder
3/4 teaspoon salt
2 tablespoons granulated sugar
1/2 teaspoon cream of tartar
1/2 cup shortening
2/3 cup milk
1 egg

In a large bowl, combine flour, baking powder, salt, sugar and cream of tartar; mix well. Cut in shortening. Stir in milk and egg until smooth.

Turn dough onto lightly floured board or cloth and knead 4 or 5 times. Roll out dough and cut into biscuits. Arrange biscuits on a cookie sheet, cover and freeze. After they are frozen, transfer to and store them in a freezer bag.

Do not thaw to bake. Bake in preheated 450 degree F oven for 15 minutes.

Makes 12 to 16 biscuits.

Glazed Strawberry Biscuits

2 cups Bisquick
2 tablespoons granulated sugar
1/2 cup butter or margarine, softened
2/3 cup milk
1/4 to 1/2 cup strawberry preserves

Preheat oven to 450 degrees F.

Mix Bisquick, sugar and butter or margarine until crumbly. Add milk; mix until dough forms. Beat 15 strokes. Put 1 tablespoon dough into each of 12 muffin cups; top with 1 teaspoon preserves; place remaining dough on top of preserves. Bake until golden brown, 10 to 15 minutes.

Remove from pan. While warm, spread with Vanilla Glaze.

Makes 12 biscuits.

Vanilla Glaze
1/2 cup confectioners' sugar
1 tablespoon warm water
1/2 teaspoon vanilla extract

Combine all ingredients.

Green Onion Buttermilk Biscuits

2 cups all-purpose flour
2 cloves garlic, minced
1 bunch green onions, green and white parts, chopped
1 tablespoon baking powder
1 teaspoon salt
1 cup unsalted butter, diced
3/4 cup buttermilk

Preheat oven to 350 degrees F.

Place flour, garlic, green onions, baking powder, salt and butter in a large mixing bowl. Using your fingertips, mix just until mixture resembles a coarse meal. Add buttermilk and mix with a fork just until dough comes together. Form the dough into a ball, place on a well-floured surface and roll out 1/2-inch thick. With a round cutter, cut out biscuits and place on a greased baking pan. Bake until golden brown, about 20 to 25 minutes. Serve warm.

Yield: 4 to 6 servings

"Knott's Berry Farm" Biscuits

**2 cups flour
2 tablespoons baking powder
1/2 teaspoon salt
1 teaspoon shortening
1/8 teaspoon baking soda
1 cup plus 2 tablespoons buttermilk or
1 cup milk plus 1/8 teaspoon vinegar
1/2 cup oil**

Sift flour, baking powder and salt into mixing bowl. Add shortening and blend well. Add baking soda to buttermilk, then blend into flour mixture. Place dough on generously floured surface and sprinkle with additional flour. Do not overwork dough. Roll out 1/4 inch thick and cut with 2-inch biscuit cutter. Dip biscuits in oil to cover all sides and place immediately on oiled baking sheet with all biscuits touching. Bake at 500 degrees F for 8 to 10 minutes or until nicely browned.

Masa Biscuits

Try splitting, buttering and slathering with jalapeño jelly. They're great!

3 3/4 cups unbleached all-purpose flour
1 1/2 cups Masa Harina®
2 tablespoons plus 1 teaspoon baking powder
1 teaspoon salt
1/2 cup (1 stick) unsalted butter, well chilled
1/2 cup vegetable shortening, well chilled
2 cups buttermilk, chilled

Position racks in the upper and middle thirds of the oven, and preheat oven to 450 degrees F.

Cut butter and shortening into small pieces. In a large bowl, stir together 3 1/2 cups of the flour and all the masa, baking powder and salt. With a pastry blender, blend in the butter and shortening until the mixture resembles a coarse and slightly lumpy meal. Stir in buttermilk until a soft, crumbly dough is formed. Sprinkle work surface with half the remaining flour. Turn the dough out, gather it into a ball, and briefly knead it, just until it holds together. Flatten the dough, sprinkle it with the remaining flour, and roll it out until it is about 1 inch thick. Form the biscuits with a 3-inch round cutter, and transfer them to two ungreased baking sheets, spacing the biscuits about 2 inches apart. Gather the scraps into a ball, roll it out to a 1-inch thickness, and cut out remaining biscuits.

Set baking sheets on the racks, and bake for about 15 minutes, or until they are golden and crisp. At the halfway point, exchange the position of the sheets on the racks from top to bottom and from front to back.

Serve the biscuits hot or warm.

Mayonnaise Biscuits

2 cups self-rising flour

2 tablespoons mayonnaise

1 cup sweet milk

Mix well. Bake at 375 degrees F in a greased muffin tin for 15 minutes or until brown.

New Orleans Luncheon Biscuits

About 3 cups soft, southern wheat flour
or all-purpose flour
2 teaspoons baking powder
1 1/2 teaspoons salt
1 1/2 cups plus 1 tablespoon solid vegetable shortening
1 to 1 1/4 cups milk
3/4 teaspoon fresh lemon juice

Preheat oven to 400 degrees F. Lightly grease 2 baking sheets.

In medium bowl, combine 3 cups flour, baking powder and salt with a fork. Cut shortening into 1-inch cubes; add shortening cubes to flour mixture. Using your fingertips, work shortening into flour mixture until it resembles coarse cornmeal. Add 1 cup milk and lemon juice. Using a wooden spoon, gently stir mixture just until all flour is moist and dough is slightly sticky. If additional milk is necessary, stir in 1 tablespoon at a time. Turn out dough onto a heavily floured surface.

Pat out dough into a flat circle about 8 inches in diameter. Flour surface of circle; roll out to a 1/2-inch thick rectangle. Fold pastry in half; line up corners. Re-flour surface as necessary. With open edge at your right, roll out pastry and fold as before for a total of 4 times. When 4 folds have been completed, roll out pastry to 1/2-inch thick. Using a 1 1/2-inch biscuit cutter, cut out biscuits. Place biscuits on greased baking sheets. Bake in middle of preheated oven until biscuits have risen and are light golden brown, 10 to 12 minutes.

Serve hot.

Makes about 36 (1 1/2-inch) biscuits.

Orange Cream Cheese Biscuits

Makes 15 biscuits.

3 cups buttermilk biscuit baking mix
2 teaspoons grated orange zest
3/4 cup orange juice
3 ounces cream cheese, softened
2 tablespoons orange marmalade
Granulated sugar

Preheat oven to 450 degrees F.

Mix baking mix, zest and orange juice until soft dough forms; beat vigorously 30 seconds.

Place dough on surface generously sprinkled with Bisquick mix and roll dough in mix to coat. Knead 10 times. Roll dough 1/2 inch thick. Cut with 2-inch cutter dipped into biscuit baking mix. Place on ungreased cookie sheet.

Mix cream cheese and marmalade. Spoon about 1 teaspoon cream cheese mixture onto center of each circle; sprinkle with sugar. Bake 8 to 10 minutes or until golden brown.

Parmesan Herb Biscuits

2 cups all-purpose flour
1/4 cup chopped fresh parsley
2 tablespoons grated Parmesan cheese
1 tablespoon granulated sugar
3 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon dried sage leaves
3/4 to 1 cup half-and-half
1 tablespoon butter or margarine, melted
1 tablespoon grated Parmesan cheese

Preheat oven to 425 degrees F.

In large bowl, combine flour, parsley, 2 tablespoons cheese, sugar, baking powder, salt and sage; mix well.

Add 3/4 cup half-and-half; stir with fork just until dry ingredients are moistened, adding additional half-and-half, 1 tablespoon at a time, if necessary to form a soft dough.

On floured surface, knead dough gently to form a smooth ball. Pat dough into 1/2-inch-thick square. Using knife, cut into 12 squares. Place on ungreased cookie sheet. Brush with melted margarine; sprinkle with 1 tablespoon cheese.

Bake for 8 to 14 minutes or until light golden brown. Serve warm.

High Altitude...Above 3500 Feet: Decrease baking powder to 2 teaspoons. Bake as directed above.

People and Canine Biscuits

3 1/2 cups flour
2 cups rye flour
1 cup cornmeal
2 cups cracked wheat
1/2 cup dry milk
4 teaspoons salt
1 envelope active dry yeast
1/4 cup very warm water
2 to 3 cups chicken broth or
other liquid (e.g. veggie water)
1 large egg, beaten with 1 tablespoon milk

Mix flours, cracked wheat, cornmeal, dry milk and salt in large bowl. Sprinkle yeast over warm water and stir in small bowl. Add yeast and 2 cups of broth to dry ingredients. Mix well with hands (dough will be very stiff). If necessary add a little more broth. Roll out dough on floured surface to 1/4-inch thickness and cut into desired shapes. Place on ungreased sheets. Brush with egg and milk mixture. Bake for 45 minutes at 300 degrees F. Turn off oven and leave in oven overnight.

Peppered Sour Cream Biscuits

Source: White Lily Foods

3 cups self-rising flour
3/4 teaspoon garlic-seasoned black pepper
1 cup sour cream
2/3 cup milk
1/4 cup (1/2 stick) butter or margarine, melted

Preheat oven to 450 degrees F. Coat a baking sheet with cooking spray.

In large bowl, stir together all ingredients to form a ball. On floured surface, knead dough by folding it in half five to seven times. Pat or roll dough to 1/2-inch thickness. With biscuit cutter, cut into 3-inch rounds. Place on prepared baking sheet. Brush with additional melted butter, if desired. Bake for 13 to 15 minutes or until golden brown.

Makes 12 to 14 biscuits.

Pineapple Biscuits

1/2 cup packed brown sugar
1/4 cup butter or margarine, softened
1 (8 ounce) can crushed pineapple, drained
1 teaspoon ground cinnamon
1 (12 ounce) tube refrigerated biscuits

Preheat oven to 425 degrees F. Grease 10 muffin cups.

In a bowl, combine brown sugar and butter. Stir in pineapple and cinnamon. Spoon into prepared muffin cups. Place one biscuit in each cup. Bake for 10 minutes or until golden brown. Let stand for 5 minutes before inverting onto a serving platter.

Yield: 10 servings

Praline Biscuits

1/2 cup butter
1/2 cup packed brown sugar
36 pecan or walnut halves
Ground cinnamon
2 cups biscuit baking mix
1/3 cup applesauce
1/3 cup milk

Preheat oven to 450 degrees F.

Place 2 teaspoons butter, 2 teaspoons brown sugar and 3 pecan halves in each of 12 (2 1/2 x 1 1/4-inch muffin cups. Sprinkle cinnamon in each cup. Heat in oven until melted.

Mix baking mix, applesauce and milk until dough forms. Beat 20 strokes. Spoon onto mixture into cups. Bake for 10 minutes. Invert onto a serving plate.

Serve warm.

Makes 12 biscuits.

Ranch House Biscuits

3 cups all-purpose flour
2 teaspoons baking powder
1/4 cup granulated sugar
1/2 teaspoon salt
4 tablespoons butter
2 eggs, beaten
1/2 cup milk

Preheat oven to 375 degrees F.

Combine all dry ingredients and blend well. Cut in butter. Add eggs and milk to the dry mixture, then blend until combined. If the mixture is too wet, add a little more flour. Spread dough out with flour-covered hands on a lightly floured area about 1/2 to 1 inch thick. Spread a thin layer of Filling over the biscuit dough and the remaining into a baking dish. Roll the biscuit dough up as a jellyroll. Slice into 1-inch pieces and place the pieces into the wet baking dish (stick the biscuit pieces together like a puzzle). Bake uncovered. When done, turn out immediately by placing a plate over the baking pan, turning the whole thing upside down, away from your body. Lift the baking dish off the biscuits and let it set up for a few minutes. Serve warm.

Filling

4 tablespoons butter, melted
4 tablespoons corn syrup
1 cup packed brown sugar

Mix the ingredients.

Variations

Add 1/4 teaspoon ground cinnamon.

Sprinkle 1/4 cup or more of chopped walnuts over the bottom of the baking dish before adding anything else.

Red Chili Biscuits

2 cups all-purpose flour
1 tablespoon baking powder
1/3 cup lard or shortening
1/2 cup Cheddar cheese, shredded
1 tablespoon granulated sugar
1 tablespoon salt
1 tablespoon chili powder
1/2 cup sourdough starter

Mix the flour, sugar, baking powder and salt. Then cut in the lard until it looks like fine meal. Throw in the chili powder, cheese and sourdough starter. Mix until flour is moistened. Place mixture on a floured surface, knead lightly and pat to 1/2-inch thick. Cut with a 2 1/2-inch cutter. Put biscuits into a greased pan. Bake at 400 degrees F for 20 to 25 minutes.

Makes 12.

"Rolling in Dough" Biscuits

**3 cups all-purpose flour
1 1/2 tablespoons baking powder
1 teaspoon baking soda
1 teaspoon salt
1/4 cup butter or margarine
1 (16 ounce) ctn. sour cream
3 cups (12 ounces) shredded Cheddar cheese
2 jalapeño peppers, seeded and diced**

Combine first 4 ingredients in a large bowl; cut in butter with a pastry blender until mixture is crumbly. Add sour cream, Cheddar cheese and peppers, stirring until dry ingredients are moistened. Turn dough out onto a floured surface, and knead 3 or 4 times. Roll dough to 1/2-inch thickness. Cut with a 4-inch round cutter. Place on a lightly greased baking sheet. Bake at 425 degrees F for 15 minutes.

Makes 1 dozen.

Rosemary Biscuits

3 ounces cream cheese, softened

1 3/4 cups biscuit mix

1/2 cup milk

2 teaspoons chopped fresh or dried rosemary

Cut cream cheese into biscuit mix with a pastry blender or fork until crumbly; add milk and rosemary, stirring just until dry ingredients are moistened. Turn biscuit dough out onto a lightly floured surface, and knead 3 or 4 times. Pat or roll dough to 3/4 inch thickness; cut diagonally with a knife into 1-inch diamonds. Place on a baking sheet. Bake at 400 degrees F for 10 minutes or until lightly browned.

Yields 2 dozen biscuits.

Savory Applesauce Biscuits

2 cups sifted flour
3 teaspoons baking powder
1/4 teaspoon baking soda
1 teaspoon salt
3 tablespoons cold butter or margarine
1 egg, beaten
1/2 cup applesauce
1/4 cup sour cream
1/2 cup grated Cheddar cheese

Preheat oven to 400 degrees F.

Sift together the flour, baking powder, baking soda and salt. Cut in the butter.

Combine the egg, applesauce and sour cream; mix quickly with the dry ingredients. Turn out onto a floured surface; knead lightly then roll out dough to 1/2-inch thickness.

Cut into 2-inch biscuits and arrange on a baking sheet. Sprinkle the cheese over the biscuits and bake 15 minutes, or until golden brown.

Yields 18 biscuits.

Snickers Biscuits

1 can croissants (refrigerated type)

1 bag bite-size Snickers

1 can vanilla icing

Unroll croissants. Cut each triangle in half. Place a snickers on each triangle. Pinch to close. Bake for 13 minutes at temperature indicated on croissant can. Ice while still warm.

Sour Cream Biscuits

2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1 tablespoon baking powder
3/4 cup sour cream
1 tablespoon plus 1 1/2 teaspoons water

Mix together flour, salt, baking soda, and baking powder. Add sour cream and mix to a soft dough. Add additional water if necessary. With well floured hands shape dough into round biscuit shapes. Bake in a preheated 450 degree F oven for 12 minutes.

Sugar Cube Orange Biscuits

2 cups sifted self-rising flour

Grated rind of 1 orange

1/4 cup shortening

1/2 cup milk (or more)

18 to 20 small sugar cubes

1/4 cup fresh orange juice

Preheat oven to 425 degrees F.

Measure flour into a mixing bowl. Add orange rind. With a pastry blender or fork and knife, cut the shortening into flour until the texture resembles coarse meal. Add enough milk to form a soft dough. Turn out onto a floured surface and lightly knead until smooth. Pat or roll the dough to a thickness of 1/2 inch. Cut with a lightly floured 2-inch biscuit cutter and place rounds on an ungreased baking sheet. Dip the sugar cubes thoroughly in the orange juice and press a cube into the top of each biscuit. Bake for 10 to 12 minutes, until brown.

Serve hot.

Sweet Potato Biscuits

1 cup all-purpose flour
1/2 teaspoon salt
3 teaspoons baking powder
4 tablespoons solid shortening
1 cup cooked sweet potatoes, mashed
1/2 cup milk

Preheat oven to 400 degrees F.

Sift dry ingredients together. Cut in shortening. Add mashed potatoes. Add enough milk to make firm dough but not too stiff. Roll out on floured cutting board, then cut with biscuit cutter. Place in a greased biscuit pan and bake for 25 to 30 minutes until browned.

Tangy Apricot Sugar Biscuits

2 tablespoons sweetened powdered lemonade-flavor drink mix
2 tablespoons granulated sugar
1 (10 ounce) can Hungry Jack® Refrigerated Flaky Biscuits
3 tablespoons butter or margarine, melted
30 miniature marshmallows (about 1/3 cup)
1/4 cup apricot preserves
2 tablespoons chopped nuts

Heat oven to 375 degrees F.

Grease 9-inch round cake or pie pan.

Combine lemonade mix and sugar. Separate dough into 10 biscuits. Dip 1 side of each biscuit in melted butter, then in sugar mixture. Place rolls sugar-side-up in prepared pan. Sprinkle remaining sugar over top of biscuits. With thumb, make imprint in center of each biscuit; fill each with 3 marshmallows.

Combine apricot preserves and nuts; spoon 1 teaspoonful over marshmallows on each roll. Bake at 375 degrees F for 17 to 24 minutes or until golden brown. Remove from pan immediately.

Makes 10 rolls.

Tomato Biscuits

3 cups all-purpose baking mix
1 (8 ounce) can Italian tomato sauce
1 cup shredded Cheddar cheese
1/4 cup milk
1 teaspoon granulated sugar

Preheat oven to 450 degrees F.

Combine and mix all ingredients in a large bowl. Turn on to surface dusted with baking mix; knead 10 times.

Roll or pat dough to 1/2-inch thick. Cut with 2-inch biscuit cutter. Place on ungreased baking sheet. Bake for 8 to 10 minutes until golden brown.

Serve with honey butter, made by combining 1/2 cup soft butter with 1/4 cup honey.

Velvet Cream Biscuits

4 cups all-purpose flour
2 tablespoons baking powder
1 teaspoon salt
2 tablespoons granulated sugar
2 1/2 cups whipping cream
1/4 cup butter or margarine, melted

Combine first 4 ingredients; add whipping cream, stirring until dry ingredients are moistened. Turn dough out onto a well-floured surface, and knead 10 to 12 times.

Roll dough to 1/2-inch thickness. Cut with a 2-inch biscuit cutter. Place on lightly greased baking sheets; brush with melted butter. Bake at 425 degrees F for 12 to 14 minutes.

Yields 2 1/2 dozen.

Williamsburg Biscuits

1/2 pound sharp Cheddar cheese
1/2 pound butter, softened
2 1/8 cups sifted flour
1/2 teaspoon salt
1/2 teaspoon paprika
Confectioners' sugar

Cream the cheese (leave out overnight and cheese will cream like butter). Beat in butter. Add next 3 ingredients. Drop from small spoon. Bake at 450 degrees F for 7 to 8 minutes.

Sprinkle confectioners' sugar on wax paper. Place biscuits on paper and sprinkle with sugar. Serve hot. May be prepared several days in advance. Freezes well.

Yields 50 biscuits.

Aromatic Blossom Butter

**1/2 cup (1 stick) unsalted butter
(at room temperature)**

**1/4 cup aromatic petals, such as
rose, violet, pinks, herb flowers and
other safe-to-eat seasonal flowers**

**1/4 cup or to taste, sweet marjoram, sweet
basil, thyme or dill (optional)**

Mix butter, petals and marjoram, basil, thyme or dill, if using, until well combined.

Spread butter mixture to about 1/4- to 1/2-inch thick on flat plate, if cutting into shapes with small cookie cutter. Or mold into small serving container or butter molds. Place in refrigerator to harden.

**Leave in cool place overnight to allow fragrance to permeate butter. Serve on crackers or bread.
Makes a scant cup.**

Cheddar Butter Spread

1/2 cup butter, softened
1 cup shredded Cheddar cheese
1/2 teaspoon Worcestershire sauce
1/4 teaspoon garlic salt

Combine all ingredients.

Serve with warm bread.

Hawaiian Coconut Spread

8 ounces cream cheese, softened

2 tablespoons apricot, pineapple or peach preserves

1/3 cup flaked coconut

Combine cream cheese and preserves, mixing until well blended. Add coconut; mix well. Chill. Serve with nut bread slices.

Variations

Add 1/8 teaspoon aniseed; substitute 1/4 cup whole berry cranberry sauce for preserves.

Herb and Spice Butters

1/2 cup unsalted butter, salted

To softened butter add 1 of these ingredients:

1/4 teaspoon dill weed or 3/4 teaspoon fresh dill

1 tablespoon finely chopped chives

1 tablespoon finely chopped parsley

1/2 teaspoon basil leaves or 1 1/2 teaspoons fresh basil

1/4 teaspoon cinnamon

1/4 teaspoon nutmeg

**1/2 teaspoon garlic powder or 2 cloves garlic, boiled,
drained and mashed**

Mix well and refrigerate. Serve on appropriate breads.

Hazelnut Butter

2 cups whole hazelnuts, toasted* (about 9 ounces)
3/4 teaspoon confectioners' sugar, or to taste
1/2 teaspoon salt, or to taste (optional)
1 to 2 tablespoons vegetable oil (for blender method)

Food processor method: Place the toasted hazelnuts in a food processor container fitted with the metal blade. Process to a coarse texture (like crunchy peanut butter), about 3 minutes. Gradually add the sugar and salt. Scrape down sides; continue to process until desired texture is achieved, about 4 to 7 minutes. Shelf life is about 3 months in the refrigerator.

Blender method: Place toasted hazelnuts and 1 tablespoon of vegetable oil in blender container and grind to meal on low speed. Continue to blend on low for several minutes, scraping down sides of container as required and adding another tablespoon of oil, if necessary.

When butter is fairly soft, blend on high for 2 to 3 minutes or until desired texture is achieved. Gradually add the sugar and salt; blend on low until thoroughly mixed.

* To toast hazelnuts, spread the shelled nuts in a shallow pan and roast at 275 degrees F for 20 to 30 minutes or until the skins crack. To remove skins, rub nuts while warm with a rough cloth.

Crunchy variation

Stir in 1/4 cup roasted, chopped hazelnuts or roasted (or raw) sunflower seeds to finished butter.

Makes about 1 cup butter.

Honey Butter

8 ounces honey

1 cup butter or margarine

1 1/2 teaspoons cinnamon

Mix all ingredients until smooth.

Pizza Butter

1 pound margarine, softened
12 ounces tomato paste
2 cups (8 ounces) shredded mozzarella cheese
2 tablespoons granulated sugar
1 teaspoon oregano

Mix all ingredients.

Spread on English muffins halves, add desired toppings and broil until bubbly.

This can be kept in the refrigerator so that kids can help themselves or it freezes very well. It makes a big batch but it handy to keep on hand for snacks.

Raspberry Apple Butter

7 1/2 pounds large apples, unpeeled and cored
1 cup water
4 cups granulated sugar
3 cups fresh raspberries
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves

In a large covered kettle, simmer the apples and water until tender. Press through a sieve or food mill. Measure 2 quarts of pulp; place in a large roaster (discard the rest or save for another use – such as applesauce.) Add remaining ingredients; mix well. Bake, uncovered at 300 degrees F for 2 to 2 1/2 hours, stirring occasionally, or until mixture reaches desired consistency. Pour hot into hot jars, leaving 1/4-inch headspace. Adjust caps. Process for 10 minutes in a boiling–water bath.

Yields 10 half–pints

Raspberry Butter

Makes 60 servings.

1 pound butter

1 cup raspberry jam or preserves

1/2 cup fresh raspberries

Soften butter in mixing bowl. Blend in jam or preserves. Blend in fresh raspberries.

NOTE: Other fruits may be substituted for raspberries, such as mangos, grapes or tangerines.

Raspberry Mint Honey

4 cups orange blossom or clover honey
2 cups well-drained canned red raspberries
4 ounces fresh mint leaves

In a 3- to 4-quart pan combine all ingredients over medium high heat. Stir mixture occasionally until honey simmers, about 5 minutes. Simmer 20 minutes.

Pour through a fine strainer and discard pulp and mint leaves. Cool and package in clean, decorative 4 to 12 ounce jars. Decorate with a fabric top and add a wooden honey server. This is excellent as a spread for scones, crumpets or English muffins. Store at room temperature up to a month.

Roasted Garlic and Almond Spread

1/4 cup unblanched almonds, chopped
16 garlic cloves, peeled
3 tablespoons olive oil
8 ounces cream cheese
1/4 cup sour cream
2 teaspoons Dijon mustard
1 teaspoon Worcestershire sauce
2 tablespoons chopped parsley
1 teaspoon rosemary (dried)
2 shallots, chopped
3 tablespoons whipping cream
1/4 teaspoon Tabasco sauce

Toast almonds in heavy pan until slightly brown. Place garlic in shallow baking dish. Add olive oil and bake at 275 degrees F for 30 minutes. Cool.

Puree garlic and oil in blender. Add cream cheese, sour cream, mustard and Worcestershire sauce; blend well. Add almonds, parsley, rosemary, shallots, whipping cream and Tabasco sauce and blend well again. Chill for several hours and serve with thinly sliced, toasted bread.

Roasted Garlic Puree

Use as a spread for buttered, toasted French bread.

4 large heads garlic
1/4 cup olive oil
1/8 to 1/4 teaspoon salt
1/8 to 1/4 teaspoon pepper
1 tablespoon fresh lemon juice

Chop off bottom of garlic head, and separate whole cloves, leaving tight outer covering intact. Place cloves in a shallow 8-inch square baking dish, and drizzle with olive oil. Bake at 350 degrees F for 20 minutes.

Cool and drain; remove skins. Roast garlic may be eaten as is or puréed for smoother texture.

To purée, position knife blade in food processor bowl; add garlic, salt, pepper and lemon juice. Process 30 seconds or until almost smooth, scraping sides of processor bowl occasionally.

Strawberry Butter

3/4 cup frozen strawberries, thawed and drained

1 cup butter, softened

3 tablespoons confectioners' sugar

Mix ingredients in blender until smooth. Refrigerate.

Makes about 2 cups.

Sweet Lemon Butter

Spread on nut breads.

1/2 cup butter

Grated peel of 1 lemon

1/2 cup freshly-squeezed lemon juice

1 1/2 cups granulated sugar

1/4 teaspoon salt

3 whole eggs

3 egg yolks

Melt butter in top of double boiler. Stir in lemon peel, juice, sugar and salt. Lightly beat whole eggs into egg yolks. Blend eggs into sugar mixture. Cook over boiling water, beating with whisk until thick and smooth, about 20 minutes.

Cover and store in refrigerator.

Veggie Yogurt Spread

1 cup Cheddar cheese, shredded
3 tablespoons plain yogurt
1 teaspoon lemon juice
1 teaspoon soy sauce
1/4 cup chopped apple
1/4 cup chopped carrot
2 tablespoons chopped pecans
2 tablespoons currants
1 tablespoon toasted wheat germ
1/2 teaspoon curry powder

Process first four ingredients in a food processor until smooth. Stir in remaining ingredients. Spread on heavy grain bread or into pita pockets.

Yields 1 1/2 cups.

Almond Scones with Amaretto Butter

Yield: 8 scones, 10 tablespoons butter

Scones

2 cups flour
1/3 cup granulated sugar
2 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/2 cup (1 stick) butter
3/4 cup sliced almonds, lightly toasted
1 egg
1/2 teaspoon almond extract
1/2 cup milk

Glaze

1 egg white mixed with 1/2 teaspoon water (glaze)
1 tablespoon coarse sugar (optional)

Butter

1/2 cup (1 stick butter)
2 tablespoons honey
1 tablespoon Amaretto liqueur

Preheat oven to 375 degrees F.

To make scones: In large bowl, sift together flour, sugar, baking powder, salt, and cinnamon. Cut in butter with pastry blender until mixture is the texture of coarse crumbs. Stir in the almonds.

In a separate bowl, whisk together whole egg, almond extract, and milk. Make a well in dry ingredients and pour liquid into it. Combine with a few swift strokes. Dough should form a ball and all flour should be incorporated. Do not over-mix. Place dough on lightly floured surface and pat into an 8-inch circle. Carefully place on baking sheet and cut into 8 wedges, sides still touching. Brush lightly with egg-white glaze and sprinkle with coarse sugar. Bake for 30 to 35 minutes until cooked through and golden. Let cool 10 minutes before serving with Amaretto Butter.

To make Amaretto butter: Place butter and honey in food processor, whip a few minutes until fluffy. Add the Amaretto and whip until totally smooth.

Apple Cheddar Scones

1 1/2 cups all-purpose flour
1/2 cup toasted wheat germ
3 tablespoons granulated sugar
2 teaspoons baking powder
1/2 teaspoon salt
2 tablespoons butter
1 Gala or Golden Delicious apple,
 cored and finely chopped
1/4 cup shredded Cheddar cheese
1 large egg white
1/2 cup low fat (1%) milk

Preheat oven to 400 degrees F. Grease an 8-inch round cake pan.

In medium bowl, combine flour, wheat germ, sugar, baking powder, and salt. With pastry blender or fork, cut in butter until mixture is crumbly. Stir in apple and Cheddar cheese.

Beat egg white and milk until combined. Add to flour mixture, mixing gently, until soft dough forms. Turn dough out onto lightly floured surface and knead 4 times.

Spread dough evenly in cake pan and score deeply with knife to make six wedges. Bake 25 to 30 minutes or until top springs back when gently pressed. Cool until warm or room temperature.

Apricot Scones

Devonshire Cream

3 ounces cream cheese, softened
1 tablespoon confectioners' sugar
1/2 teaspoon vanilla extract
1/4 to 1/3 cup whipping cream

In a small mixing bowl, beat cream cheese, confectioners' sugar and vanilla extract until fluffy. Gradually beat in enough cream to achieve a spreading consistency. Cover and chill for at least 2 hours.

Scones

2 cups all-purpose flour
1/4 cup granulated sugar
1 tablespoon baking powder
1/4 teaspoon salt
1/3 cup cold butter or margarine
1/2 cup chopped dried apricots
1/2 cup chopped pecans
1 teaspoon grated orange peel
1 cup plus 2 tablespoons whipping cream, divided
Jam of your choice

Combine the dry ingredients in a bowl. Cut in butter until mixture resembles fine crumbs. Add apricots, pecans and orange peel. With a fork, rapidly stir in 1 cup whipping cream just until moistened. Turn onto a floured surface; knead 5 or 6 times. Divide in half; shape each into a ball. Flatten each ball into a 6-inch circle; cut each circle into eight wedges. Place 1 inch apart on an ungreased baking sheet. Brush with remaining whipping cream. Bake at 375 degrees F for 13 to 15 minutes or until a wooden pick comes out clean.

Serve with Devonshire Cream and jam.

Yields 16 scones.

Black Raspberry Buttermilk Scones

Serving: 16

**1 1/2 cups all-purpose flour
1 1/2 cups cake flour
1 tablespoon baking powder
1 teaspoon fine salt
16 tablespoons unsalted butter, cut into 1-inch pieces
1 cup buttermilk
1 tablespoon lemon zest
1/2 cup black raspberry jam
1 1/2 teaspoons sugar**

Make the dough: Preheat oven to 400 degrees F.

Place the flours, baking powder and salt in the bowl of a food processor fitted with a metal blade and pulse until combined. Add the butter and pulse until the mixture resembles coarse meal. Add the buttermilk and zest and pulse until the dough is just combined.

Shape the scones: Line a baking sheet with parchment paper and set aside.

Place an 18-inch sheet of parchment paper on a work surface and sprinkle it lightly with flour. Transfer the dough to the paper and, with floured hands, gently press the dough into a 12-inch square; the dough should be about 3/4 inch thick. Cut out two six-inch circles, reshape the remaining dough into a 3/4-inch-thick square, and cut out one more 6-inch circle. Gather the remaining scraps and form into one final 6-inch circle. Place 1/4 cup of jam on two of the circles. Top each with the remaining dough rounds and pinch the sides shut. Using a knife, score the top of each scone with a large cross marking 4 quadrants. Sprinkle the tops with sugar. Transfer scones to the prepared pan and bake until golden, 35 to 40 minutes. Transfer to a wire rack to cool. Split or cut on the score lines.

Serve warm or at room temperature.

Blackberry Cream Scones

2 cups all-purpose flour
3 teaspoons baking powder
2 tablespoons granulated sugar
1/2 teaspoon salt
4 tablespoons butter
2 eggs, beaten (reserve 1 tablespoon of egg white for brushing on top)
1/3 cup whipping cream
1 (16 ounce) can blackberries, well drained
2 teaspoons coarse sugar

In a large bowl, stir together flour, baking powder, sugar and salt until thoroughly blended. Using a pastry blender, cut in butter until mixture resembles fine crumbs. Stir in eggs and cream to make stiff dough. Turn out on a lightly floured board and knead lightly until dough sticks together.

Divide dough into four parts. Roll each part out to make a circle about 6 inches in diameter and about 1/4 inch thick. Arrange 2 circles on an ungreased baking sheet about 1 inch apart. Spoon 1/2 the berries on each circle leaving about 1 inch all the way around. Cover with the remaining two circles and pinch around the edges to seal in the berries. Score the top of each round into quarters with a knife. Brush with the reserved egg white and sprinkle with coarse sugar. Bake at 400 degrees F for 20 minutes or until golden brown.

Serve warm.

Makes 8 scones.

Blueberry Scones

3 cups buttermilk baking mix
2 tablespoons granulated sugar
1 cup fresh or frozen blueberries
1/4 cup milk
2 eggs

Glaze

1 egg, well beaten
2 tablespoons granulated sugar

Preheat oven to 400 degrees F.

In medium bowl, combine the baking mix, 2 tablespoons sugar and blueberries. Pour milk in measuring cup. Add the eggs to the milk and beat with a fork until well mixed. Stir liquid into baking mix until moistened (dough will be crumbly). Turn the dough onto a lightly floured work surface and pat into a 9-inch round, about 1/2-inch thick. Brush the dough with the beaten egg, then sprinkle with 2 tablespoons sugar. Cut the round into 12 wedges. Place on ungreased cookie sheet and bake 10 to 12 minutes until golden.

Serve scones immediately with butter or cream and jam.

Makes 12 scones.

Cheddar Cheese Scones

2 cups all-purpose flour
1/2 teaspoon salt
2 1/2 teaspoons baking powder
4 tablespoons butter
1 cup grated Cheddar cheese
2/3 cup milk

Sift together the flour, salt and baking powder. Mix the butter into the flour until it resembles fine bread crumbs. Blend in the cheese. Gradually add the milk, mixing it with a round bladed knife until the dough is soft and manageable. Turn the dough onto a lightly floured surface, divide into two equal portions and shape each portion into a round 3/4-inch thick. Cut each round into six triangular portions and set them on a greased baking tray; prick top with a fork. Bake the scones in the center of a preheated 425 degree F oven for 12 to 15 minutes. Cool slightly before serving.

Cheddar Dinner Scones

Servings: 12

2 cups all-purpose flour
2 tablespoons granulated sugar
1 tablespoon baking powder
1/2 teaspoon salt
6 tablespoons butter or margarine, cut into bits
1 large egg
3/4 cup milk
1 cup shredded extra sharp Cheddar cheese

Preheat oven to 425 degrees F. Grease cookie sheet.

Sift flour, sugar, baking powder, and salt. Blend in butter with fingers until mixture resembles fine crumbs.

Lightly beat egg and milk. Stir in, along with cheese, just until blended.

Turn dough out onto lightly floured surface (dough will be sticky). Working with half the dough at a time, pat into a 5-inch round, about 1 inch high. Score dough to mark 6 wedges, but do not separate.

Bake 20–25 minutes until golden. Serve warm or cool on rack. Makes 12.

Cherry Almond Scones

Makes 8 scones

Scones

2 1/2 cups all-purpose flour
1/4 cup granulated sugar
1 teaspoon baking powder
1 teaspoon grated lemon zest
3/4 teaspoon kosher salt
1/4 teaspoon baking soda
10 tablespoons (1 1/4 sticks) cold unsalted butter, diced
1/2 cup dried cherries, coarsely chopped
1/2 cup sliced blanched almonds, toasted and cooled
3/4 cup buttermilk
1/4 teaspoon pure vanilla extract
1/4 teaspoon pure almond extract

For brushing the scones

1/4 cup heavy cream
1/4 cup sugar

Preheat the oven to 425 degrees F.

In a large bowl, combine the flour, sugar, baking powder, lemon zest, salt, and baking soda. Cut the butter into dry mixture, using a pastry blender or two knives, until the mixture looks like coarse cornmeal. Mix in the cherries and almonds.

Gradually pour in the buttermilk and extracts and mix with a wooden spoon or a rubber spatula until the dough just comes together. Do not over mix. Turn out the dough onto a lightly floured work surface and pat it with your hands into a 9-inch round about 1-inch thick. Cut the dough into 8 wedges with a floured knife or metal board scraper. Place the scones on a parchment paper-linked baking sheet. Brush them with the heavy cream and generously sprinkle them with the sugar. Bake for 10 minutes, then reduce the oven temperature to 350 degrees F and finish baking until golden brown and cooked through, about 15 minutes.

Serve warm with butter and honey or jam, if desired.

To toast nuts and seeds

Place the almonds in a heavy skillet over medium heat for a few minutes, tossing, and stirring constantly until they brown lightly and give off a toasted aroma.

Cherry Cream Scones

3/4 cup dried cherries
2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
1/4 cup granulated sugar
1 tablespoon lemon zest
1 1/4 cups heavy cream
2 tablespoons butter, melted

Preheat oven to 425 degrees F.

Cover cherries with boiling water, plump for 5 minutes, then drain and pat dry on paper towels.

Combine flour, baking powder, salt and sugar in a bowl, mixing well with a fork. Add the dried cherries and lemon zest. Stir in cream until dough starts to mass in the center of bowl. Transfer dough to a lightly floured surface. Knead lightly a few times. Push cherries beneath the surface of the dough. Place on an ungreased cookie sheet. Pat into a 10-inch circle. Brush with butter. Score into 12 wedges, and bake for 12 minutes.

Cherry-Filled Scones

2 cups biscuit baking mix
1/3 cup granulated sugar
2 tablespoons water
1 egg
1 cup snipped pitted dark sweet cherries, well drained
1 tablespoon butter
1 to 2 teaspoons granulated sugar

Preheat oven to 350 degrees F.

Mix biscuit baking mix, the 1/3 cup sugar, water and egg until dough forms; gently smooth dough into a ball on surface generously dusted with baking mix. Knead 15 times. Roll dough into 12-inch square; cut into 4-inch squares. Spoon about 2 teaspoons cherries onto triangular half of each square. Fold dough over cherries, forming a triangle, press edges to seal. Place on ungreased cookie sheet. Brush with butter; sprinkle with 1 to 2 teaspoons sugar. Bake until golden brown, 15 to 18 minutes.

Serve with whipped cream if desired.

Chocolate Almond Scones

3 1/2 cups flour
5 teaspoons baking powder
2 tablespoons granulated sugar
1 teaspoon salt
4 ounces cold sweet butter
3/4 cups heavy cream
2 teaspoons almond extract
1 cup chocolate chips
1/2 cup toasted sliced almonds

Preheat oven to 425 degrees F.

Combine flour, baking powder, sugar and salt. Cut in butter until it resembles course meal.

Add 3 eggs (reserving 1), almond extract and cream. Stir until a soft dough forms, add chocolate chips and almonds.

Pat out on a lightly floured surface 3/4-inch thick. Cut into wedges and brush with the reserved egg (beaten).

Place on a baking sheet coated with cooking spray. Bake for 10 minutes or until lightly golden brown.

Makes 12.

Chocolate Chip Scones

1 3/4 cups all-purpose flour
3 tablespoons granulated sugar
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup butter
1 egg, beaten
1/2 cup semisweet chocolate chips
4 to 6 tablespoons half-and-half
1 egg, beaten

In bowl combine flour, sugar, baking powder and salt. Cut butter into flour mixture until it resembles fine crumbs. Stir in egg, chocolate chips and just enough half-and-half so dough leaves side of bowl. Turn dough onto lightly floured surface. Knead lightly ten times. Roll into a 1/2-inch thick circle, cut into 12 wedges. Place on ungreased cookie sheet. Brush with beaten egg and bake at 450 degrees F for 10 to 12 minutes.

Immediately remove from cookie sheet. Serve with butter. Can be stored in freezer up to 4 months.

Yields 12 scones.

Cinnamon Bun Scones

2 cups all-purpose flour
1 cup oats (quick or old-fashioned, uncooked)
1/4 cup plus 2 tablespoons sugar, divided
1 tablespoon baking powder
1/4 teaspoon salt
8 tablespoons butter or margarine, chilled and cut into pieces
3/4 cup milk
1 egg, lightly beaten
1 teaspoon vanilla extract
1/2 cup toasted chopped pecans
2 teaspoons ground cinnamon

Glaze

3/4 cup confectioners' sugar
3 to 4 teaspoons orange juice or milk

Preheat oven to 425 degrees F. Spray cookie sheet with cooking spray.

In large bowl, combine flour, oats, 1/4 cup sugar, baking powder and salt; mix well. Cut in butter with pastry blender or two knives until mixture resembles coarse crumbs. In small bowl, combine milk, egg and vanilla extract; blend well. Add to dry ingredients all at once; stir with fork or rubber spatula just until dry ingredients are moistened.

In small bowl, combine remaining 2 tablespoons sugar with the pecans and cinnamon; mix well. Sprinkle evenly over dough in bowl; gently stir batter to swirl in cinnamon mixture (do not blend completely). Drop dough by 1/4 cupsful 2 inches apart on cookie sheet.

Bake 11 to 13 minutes or until golden brown. Remove to wire rack; cool 5 minutes. In small bowl, combine confectioners' sugar and enough orange juice for desired consistency; mix until smooth. Drizzle over tops of warm scones. Serve warm.

NOTE: To toast pecans, spread in a single layer in baking pan and bake at 350 degrees F about 6 to 8 minutes, or until lightly browned and fragrant. Cool before using.

Makes 12 scones.

Cinnamon Scones

2 cups flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup cold butter
1 egg, separated
3 tablespoons honey
1/3 cup buttermilk
1 teaspoon water
2 tablespoons granulated sugar
1/4 teaspoon ground cinnamon

Preheat oven to 400 degrees F.

In a large bowl, stir together flour, baking powder, baking soda, and salt. Cut in butter until mixture resembles coarse crumbs.

In small bowl, beat egg yolk with honey and buttermilk until blended, add to flour mixture, blending lightly just until mixture clings together.

With floured hands, lightly shape dough into flattened ball. Roll out on floured surface into a circle 1/2 inch thick. Using floured knife, cut into 8 to 12 wedges. Place on greased or non-stick baking sheet.

In a small bowl, lightly beat egg white with water.

In another bowl, blend sugar and cinnamon. Brush scones lightly with egg white, then sprinkle with cinnamon sugar.

Bake until golden brown (10 to 12 minutes). Serve warm.

Yield: 12 scones.

Cinnamon Walnut Scones

1 3/4 cups all-purpose flour
1/4 cup finely chopped walnuts
4 1/2 teaspoons granulated sugar
2 1/4 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 cup cold butter or margarine
2 eggs
1/3 cup whipping cream
1/4 cup buttermilk

In a bowl, combine the first six ingredients, cut in butter until the mixture resembles coarse crumbs. Combine eggs and cream. Stir into dry ingredients just until moistened.

Turn onto a floured surface. Gently pat into a 7-inch circle, 3/4 inch thick. Cut into 8 wedges. Separate wedges, then place on a greased baking sheet. Brush with buttermilk. Let rest 15 minutes.

Bake at 450 degrees F for 14 to 16 minutes or until golden brown.

Coconut Scones

1 3/4 cups all-purpose flour
1/2 cup sweetened flaked coconut
1/2 cup rolled oats
3 tablespoons granulated sugar, divided
2 teaspoons baking powder
1/4 teaspoon salt
1/3 cup cold butter, cut into chunks
2 large eggs
1/4 cup raspberry or cherry jam

In a large bowl, mix flour, coconut, oats, 2 tablespoons sugar, baking powder and salt. With your fingers or a pastry blender, rub or cut in butter until mixture forms coarse crumbs.

In a small bowl, beat eggs and milk to blend. Stir all but about 1 tablespoon egg mixture into flour mixture just until evenly moistened.

Scrape dough onto a lightly floured board and pat into an 8-inch round. Slide round onto a buttered 12 x 15 inch jellyroll pan and cut into 8 wedges, leaving wedges in place. Brush top of round with reserved egg mixture and sprinkle with remaining 1 tablespoon sugar. Make a 1-inch diameter depression on top of the wide end of each wedge and fill each with about 1/2 tablespoon jam.

Bake at 375 degrees F until golden brown, 18 to 20 minutes. Re-cut scones to separate and serve warm, or transfer to a rack to cool completely.

Makes 8 scones.

Coconut Almond Scones

3 1/2 cups unbleached flour
1/2 cup granulated sugar
1 tablespoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon grated lemon rind
1/4 cup (1/2 stick) butter
7 ounces almond paste, chilled
1 cup flaked sweetened coconut
1 cup coconut milk
1 egg
1 teaspoon almond extract
1 egg, lightly beaten with 1 tablespoon water

Preheat oven to 375 degrees F.

Grease and flour a large cookie sheet, or line the sheet with parchment paper.

In a large bowl, sift the flour with the sugar, baking powder, baking soda and salt. Add the lemon rind. Using two knives or a food processor, cut the butter into flour mixture until the butter is evenly incorporated and there are no large chunks. Grate the almond paste and mix it into the flour mixture with 1/2 cup of the flaked coconut.

In a medium bowl, beat the coconut milk, egg and almond extract until well combined. Add the dry ingredients and beat with a spoon until the dough pulls away from the sides of the bowl and forms a ball. Knead 5 or 6 turns to get a nice consistency. The dough should be firm enough to roll out but still delicate, not stiff or dry.

On a lightly floured surface, roll the dough out to a 1/2-inch thickness. Using a 2 1/2-inch diameter cookie cutter, cut out the scones and place on prepared cookie sheets about 2 inches apart. Brush with the egg wash and sprinkle with the remaining 1/2 cup of coconut.

Bake for 18 minutes, or until they are a light golden brown and spring back to the touch.

Makes about 22 scones.

Cranberry Scones

2 1/2 cups all-purpose flour
1/2 cup packed brown sugar
1 tablespoon baking powder
1 teaspoon baking soda
3/4 teaspoon salt
1/2 teaspoon cinnamon
1/4 cup Sunsweet Lighter Bake
2 tablespoons margarine
1 (8 ounce) carton low fat vanilla yogurt
1 cup chopped fresh or frozen cranberries*
1 large egg white, lightly beaten
1 tablespoon granulated sugar

Coat baking sheets with cooking spray; set aside.

Combine flour, brown sugar, baking powder, baking soda, salt and cinnamon. Add Lighter Bake and margarine and mix with fork or fingertips until mixture is crumbly. Stir in yogurt; add cranberries.

Shape dough into a ball. On floured surface, pat out to a 9-inch circle. Cut into 12 equal wedges using a sharp knife that has been sprayed with cooking spray. Arrange on baking sheets, spacing 2 inches apart. Brush with egg white and sprinkle with sugar. Bake in preheated 400 degree F oven for 12 to 15 minutes, until golden brown. Serve warm or at room temperature.

Makes 12 scones.

* Dried cranberries, blueberries, raisins, currants or any chopped dried fruit may be substituted for the fresh or frozen cranberries.

Currant Scones

2 cups all-purpose flour
3 teaspoons baking powder
1/4 cup granulated sugar
1/4 teaspoon salt
1/2 cup butter
1 (5.33 ounce) can evaporated milk
1 egg
2/3 cup currants
Sugar

Preheat oven to 400 degrees F. Lightly spoon flour into measuring cup; level off. In medium bowl, combine flour, sugar, baking powder and salt; blend well. Using pastry blender, cut in the butter until mixture is crumbly. Stir in currants.

Combine milk and egg. Add all at once, stirring until just moistened. On well-floured surface, knead dough gently 5 or 6 times. Press into an 8-inch circle about 1-inch thick. Place on ungreased cookie sheet. Cut into 8 wedges; do not separate. Sprinkle with sugar. Bake 15 to 20 minutes, until golden brown.

Serve warm.

Fig Scones

2 2/3 cups all-purpose flour
2/3 cup whole-wheat flour
2/3 cup oatmeal
1/2 cup packed brown sugar
4 teaspoons baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
1 cup chopped fresh figs (if unavailable, whole
canned figs may be drained and chopped)
1/2 cup (1 stick) unsalted butter (at room temperature)
1 3/4 cups whipping cream

Preheat oven to 400 degrees F.

Combine dry ingredients in medium bowl. Add figs. Cut in butter until mixture is crumbly. Add cream and mix as quickly and briefly as possible. Dough should be firm enough to knead, yet still sticky like biscuit dough.

Form dough into ball and place on lightly floured surface. Flatten with hand to about 1/2-inch thickness. Cut dough into scones using 3-inch biscuit cutter. Remaining scraps can be combined, re-rolled and cut.

Place scones on ungreased baking sheets that have been covered with parchment paper or on very lightly greased baking sheets. Bake in preheated oven 12 minutes or until golden brown. Check to see if scones are done by lifting with spatula or tip of knife. Bottoms of scones should be golden brown.

When done, remove from oven; let cool a few minutes on the baking sheets, then serve immediately with your favorite jam or marmalade.

Makes about 12.

Ginger Scones

2 cups all-purpose flour
1 egg
6 tablespoons granulated sugar, divided
2 1/2 teaspoons baking powder
2 teaspoons ground ginger
1/2 teaspoon baking soda
1/2 teaspoon salt
Butter or margarine
2 tablespoons grated orange peel
3/4 cup buttermilk

In large bowl, stir together flour, 4 tablespoons sugar, baking powder, ginger, soda and salt. With 2 knives or pastry blender, cut in 1/2 cup butter until particles are fine. Stir in orange peel. With fork, beat together egg and buttermilk; add to flour mixture and mix. Divide in 2 parts. Turn each onto heavily floured surface; knead lightly with floured hands. Pat into circles 5/8-inch thick and with floured knife, cut into 6 wedges. Place on ungreased cookie sheet. Sprinkle each with 1/2 teaspoon remaining sugar. Bake at 425 degrees F until golden, about 14 minutes.

Serve split with butter and/or jelly.

Heart-Shaped Cheese Scones

2 cups all-purpose flour
2 tablespoons granulated sugar
1 tablespoon baking powder
1 teaspoon salt
1/4 teaspoon baking soda
1 1/2 cups (6 ounces) shredded Cheddar cheese
1 egg
1/2 cup sour cream
1/4 cup vegetable oil
3 tablespoons milk

In a large bowl, combine flour, sugar, baking powder, salt and baking soda; stir in cheese.

In another bowl, combine egg, sour cream, oil and milk; stir into dry ingredients just until moistened. Turn onto a floured surface and knead gently 10 to 12 times. Gently pat out to 1/3-inch thickness. Cut with a 3-inch heart-shaped cutter. Place on a greased baking sheet. Bake at 425 degrees F for 15 to 20 minutes or until golden brown.

Yields about 1 dozen.

Lemon Scones

4 cups all-purpose flour
2 tablespoons baking powder
1/4 cup granulated sugar
1/4 teaspoon salt
3 tablespoons grated lemon peel
1/2 cup butter (1 stick cut into 1/2-inch pieces)
2 eggs, beaten to blend
2/3 cup milk or buttermilk

Preheat oven to 450 degrees F. Grease and flour baking sheet.

Sift flour, sugar and salt in deep bowl. Stir in peel. Cut in butter until mixture resembles coarse meal. Blend in eggs and just enough milk or buttermilk to form soft but not sticky dough. Turn dough out onto lightly floured surface. Gently roll or pat dough to about 1/2-inch thickness, lightly flouring as necessary to prevent sticking. Cut out rounds using 2-inch floured biscuit cutter. Set 1/2-inch apart on prepared baking sheets. Brush with cream or milk for a rich sheen. Bake until scones are golden brown, 12 to 15 minutes.

Makes 16 to 20 scones.

Serve hot with sweet butter and an assortment of jams and marmalades.

Lemonade Scones

4 cups self-rising flour
1 1/4 cup cream
1 (12 ounce) can lemonade
1 teaspoon salt
1 egg, beaten
1/3 cup milk

Preheat oven to 350 degrees F.

Mix all ingredients in a bowl to a smooth dough. Put onto a floured board and cut out with smooth straight sides with a scone cutter or floured glass. Put on a cookie sheet just touching. Brush tops with milk or a mixture of egg and milk. Bake for 15 to 20 minutes until tops are light brown.

Mandarin Orange Scones

1 3/4 cups all-purpose flour
2 tablespoons granulated sugar
1 1/4 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
6 tablespoons butter
1/2 cup buttermilk
Zest of 1 orange
1 can mandarin oranges, chopped

Preheat oven to 425 degrees F.

By hand, mix flour, sugar, baking powder, baking soda and salt. Cut in butter. Add buttermilk, orange zest and Mandarin oranges. Turn dough onto well-floured board. Add flour as needed. Knead dough; make eight 1-inch round wedges. Score the eight wedges. Bake for 12 to 16 minutes.

Glaze

1 cup confectioners' sugar
1 teaspoon orange zest
3 drops orange flavoring
Fresh orange juice

Combine confectioners' sugar, orange zest, orange flavoring and enough fresh orange juice to make a runny glaze. Pour glaze over warm scones.

Orange Almond Buttermilk Scones

3 1/2 cups flour
1/2 cup granulated sugar
1 tablespoon baking powder
1 teaspoon salt
1/2 teaspoon baking soda
1/2 cup butter, chilled and cut into small pieces
1 roll almond paste (7 ounces), chilled
1 tablespoon grated orange rind, no pith
1 cup buttermilk
2 eggs
1 teaspoon pure almond extract
Sugar and crushed almonds, optional garnish

Preheat oven to 400 degrees F. Line two baking sheets with parchment paper or butter and flour them.

In a large bowl, sift together flour, sugar, baking powder, salt and baking soda.

Cut butter into the flour mixture using a pastry blender or food processor until mixture has a coarse texture, with small-pea-size pieces of butter visible.

Using the large-hole side of a box grater, grate the chilled almond paste into the bowl of flour mixture and toss until completely mixed in.

In a medium bowl using an electric mixer, mix orange rind, buttermilk, 1 egg and almond extract, until well blended.

Add buttermilk mixture to flour mixture and stir vigorously until dough forms a ball.

Turn out onto a lightly floured work table and knead 6 to 8 turns. Shape into a rectangle and roll out to a 1/2-inch thickness. Using a 2 1/2-inch round cookie cutter, cut out scones and place on the cookie sheets.

In a small bowl, beat remaining egg with a tablespoon of water; use this to brush the tops of the scones. If desired, sprinkle the tops with sugar and/or crushed almonds. Bake for 14 to 16 minutes, or until lightly golden. Cool on wire racks.

Makes 20 scones

Orange Marmalade Scones

1/2 cup shortening
2 cups all-purpose flour
1 tablespoon baking powder
3 tablespoons granulated sugar
1/2 teaspoon salt
2 tablespoons grated orange peel
1 egg
1/3 cup orange juice
Orange marmalade

Preheat oven to 450 degrees F.

Sift dry ingredients; mix in orange peel. Cut in shortening; add egg and orange juice. Stir well. Knead on lightly floured board 6 times. Roll into an 8-inch square 1/2 inch thick. Cut square into quarters, each quarter into half diagonally, then each triangle in half to yield 16 scones of equal size. Place on baking sheet, indent centers and fill each with 1/2 teaspoon orange marmalade. Bake for 10 minutes.

Serve hot with butter and marmalade.

Peach Nutmeg Scones

2 cups unbleached all-purpose flour
1/2 teaspoon salt
1/4 cup granulated sugar
1 teaspoon nutmeg
1 tablespoon baking powder
6 tablespoons cold butter, cut into pieces
2 eggs, beaten
1/3 cup vanilla yogurt
1/2 teaspoon almond extract
1 cup diced peaches
2 tablespoons melted butter
2 tablespoons granulated sugar

Preheat oven to 375 degrees F.

In a large bowl, sift the flour, salt, sugar, nutmeg and baking powder together. Work the butter into the dry ingredients, using your fingertips or a fork or pastry blender.

Mix the eggs, yogurt and almond extract. Stir this into the dry ingredients. Add the peaches and stir just until mixed. This is a very sticky dough.

Liberally flour the counter and your hands. Put the dough on the counter and pat it into a 1-inch-thick rectangle. Cut into 10 triangular scones.

Place scones on a well-greased cookie sheet. Brush with the melted butter and sprinkle with the sugar. Bake for 20 minutes, or until nicely browned and a cake tester inserted into a scone comes out dry.

Yield: 10 scones

Pina Colada Scones

2 1/2 cups all-purpose flour
1/4 cup Splenda granular sweetener
2 teaspoons baking powder
3/4 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon ground cinnamon
1 cup lite Piña Colada yogurt
1/4 cup egg substitute
1/4 cup crushed pineapple, juice
packed and not drained
1 teaspoon coconut extract
Confectioners' sugar (optional)

Preheat oven to 425 degrees F.

Combine dry ingredients together in a large bowl and mix together well. Set aside.

In a another large bowl, combine together well the rest of the ingredients except for the confectioner's sugar. Then add this to the dry ingredient mixture, stirring only till just moistened. Turn onto a lightly floured surface for kneading; knead it 3–4 times. Then, divide the dough in half and place both halves 8 inches apart on a greased baking sheet. Pat each portion of dough into 6 1/2 inch circles; then cut each circle into 6 wedges together. Bake at 425 degrees F for 12–14 minutes or until golden brown. Sprinkle with confectioners' sugar if you like.

Serve warm, plain or with your favorite preserves.

Provolone Cheese Scones

1 1/2 cups all-purpose flour
1 1/2 cups rolled oats
1/4 cup packed brown sugar
1 tablespoon baking powder
1 teaspoon cream of tartar
1/2 teaspoon salt
1/2 cup (2 ounce) finely shredded Provolone cheese
2/3 cup butter, melted
1/3 cup milk
1 egg

Sift together flour, oats, sugar, baking powder, cream of tartar and salt in a large bowl. Stir in cheese.

In a small bowl beat together butter, milk and egg. Add to dry ingredients, stirring just until mixed. Shape dough into ball and pat onto a lightly floured surface to form an 8-inch circle. Cut into 8 to 12 wedges. Bake on a buttered baking sheet in a preheated 425 degree F oven for 12 to 15 minutes or until light golden brown.

Makes 8 to 12 scones.

Pumpkin Scones

2 tablespoons butter
1/2 cup granulated sugar
1/4 teaspoon salt
1 egg, beaten
1 cup cooked, mashed pumpkin
2 cups self-rising flour or 2 cups all-purpose
flour plus 2 teaspoon baking powder and 1 teaspoon salt
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg

Preheat oven to 400 degrees F.

In a mixing bowl, beat butter until softened. Add sugar and salt gradually, beating until mixture is well combined. Add beaten egg and work in well, then add pumpkin.

Sift together in a medium bowl flour, cinnamon and nutmeg, then slowly add dry mixture to pumpkin mixture and mix quickly to form a soft dough, adding more flour if necessary. Turn onto a lightly floured board and knead gently for a few minutes. Pat the dough to 1 inch thick. Cut into rounds or squares. Place on lightly greased pan, brush tops with a little milk and sprinkle with sugar. Bake 12 to 15 minutes, until well risen and golden.

Makes 6 to 8 servings.

Raisin Scones

2 cups all-purpose flour
2 3/4 teaspoons baking powder
1 3/4 tablespoons granulated sugar
3 tablespoons butter or margarine
1/4 cup plus 1 tablespoon milk
1/4 teaspoon salt
1/2 cup raisins

Place the flour, salt, baking powder and sugar in bowl. Rub in butter with your fingers. Mix in raisins. Stir. Mix in milk with fork until dough forms. Turn dough out onto a floured surface; sprinkle with a little flour and lightly knead. Flatten it into round circle 1/2-inch thick. Cut into 8 triangles. Put on cookie sheet 2 to 3-inches apart. Bake at 450 degrees F for 10 minutes. Lightly flour cookie sheet.

Makes 8 scones.

Raspberry Scones

2 cups all-purpose flour
1/4 teaspoon baking soda
1 1/2 teaspoons baking powder
2 tablespoons butter, melted
1/3 cup raspberry syrup
1/3 cup buttermilk
1/4 cup heavy cream
1 cup raspberries

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet.

In a large bowl, stir together flour, baking soda and baking powder. Mix in butter and raspberry syrup. Add buttermilk and cream and mix just until moistened. Fold in raspberries. Form into an oblong loaf and place on a baking sheet.

Bake in preheated oven for 12 to 15 minutes. Remove from the oven and cut loaf into 6 wedge shaped pieces. Place pieces on baking sheet and continue baking for 15 minutes, until golden.

Rich Raspberry Scones

1 cup fresh or frozen raspberries
1 3/4 cups all-purpose flour
3 teaspoons baking powder
1/4 cup granulated sugar
1/2 teaspoon salt
1/3 cup butter-flavor Crisco®
2 large eggs
1/3 cup milk or half-and-half
Cinnamon-sugar mixture

Preheat oven to 350 degrees F.

In a large bowl, sift together flour, baking powder, sugar and salt. Cut in Crisco with a pastry blender until mixture resembles coarse crumbs. Gently stir in raspberries, taking care to keep them as whole as possible.

Whisk eggs with milk or half-and-half. Lightly stir into the flour mixture.

Turn dough out onto a floured board, handling as little as possible. Shape the dough into two (6-inch diameter x 3/4-inch thick) rounds. Score each circle into wedges with a sharp knife. Brush with a bit of milk, then sprinkle with sugar-cinnamon.

Bake for 15 to 20 minutes or until lightly browned. Test with a wooden pick after 15 minutes of baking.

Ruby Scones

1 small jar maraschino cherries
1 egg
2 cups all-purpose flour
1/4 cup granulated sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup butter
1/2 cup buttermilk
1/2 cup flaked coconut
1 teaspoon crystallized ginger
1 cup confectioners' sugar

Preheat oven to 400 degrees F.

Drain cherries, reserving 2 tablespoons juice. Cut cherries into quarters; set aside.

In a large mixing bowl, combine flour, granulated sugar, baking powder and salt. Cut in butter until mixture resembles coarse crumbs.

Beat together egg and buttermilk. Add egg mixture, coconut, ginger and drained cherries to flour mixture, stirring with a fork only until combined.

Lightly knead on a floured surface 12 times. Pat or lightly roll dough to 1/2-inch thickness. Cut dough into 8 pieces, using a floured, 4-inch round biscuit cutter. Place rounds on an ungreased baking sheet.

Using a sharp, floured knife, cut each scone into four wedges. Do not separate. Bake for 10 to 12 minutes, or until light golden brown.

In a small bowl, combine confectioners' sugar and reserved maraschino cherry juice; mix well. Drizzle glaze over hot scones.

Serve warm.

Savory Scones

8 ounces pork sausage
1/2 cup finely chopped onions
2 cups buttermilk baking mix
1/2 cup milk
1 teaspoon instant onion
1/2 teaspoon crumbled dried oregano

Cook sausage and onions in a skillet over medium heat until browned, breaking up sausage as it cooks. Drain off excess fat; cool slightly.

In medium size bowl combine baking mix and sausage mixture. Pour in milk and stir with a fork just until evenly moistened. Turn out onto ungreased baking sheet. With floured hands, pat into an 8-inch round and cut in eighths with a sharp knife. Sprinkle instant onion and oregano over the top. Bake at 400 degrees F for 20 minutes.

Cool 5 minutes and serve warm.

Variation: Add a little grated cheese to baking mix.

Spiced Pineapple Scones

3 cups all-purpose flour
1/3 cup granulated sugar
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1 (8 ounce) can crushed pineapple (packed in juice)
3/4 cup butter or margarine
1/2 teaspoon ground cinnamon
Light cream or milk
3 tablespoons chopped macadamia nuts or almonds
1 tablespoon granulated sugar

In a large mixing bowl stir together flour, the 1/3 cup sugar, baking powder and salt. Cut in butter or margarine until mixture resembles coarse crumbs. Make a well in the center. Stir in undrained pineapple just until dry ingredients are moistened (dough will be sticky).

On a lightly floured surface, knead dough gently 10 to 12 strokes. Roll dough 1/4 inch thick. Cut dough with a floured 2 1/2 inch biscuit cutter. Transfer scones to an ungreased baking sheet. Brush tops with light cream or milk.

For topping, stir together nuts, the 1 tablespoon sugar and cinnamon. Spread about 1 teaspoon of the topping over each scone. Bake at 425 degrees F for about 15 minutes or until golden brown.

Serve warm.

Makes 21 scones.

Strawberry Shortcake Scones

12 scones

1 1/2 cups strawberries, hulled and cut

2 1/4 cups flour

3 tablespoons granulated sugar

2 teaspoons baking powder

1/4 teaspoon salt

6 tablespoons sweet butter

2/3 cups milk

Preheat oven to 425 degrees F.

Cut strawberries into 1/2-inch pieces and sprinkle with a little sugar to bring out the juices and set aside.

In a large mixing bowl, mix flour, sugar, baking powder and salt. Cut butter into several pieces and add to flour mixture. Using a pastry cutter or your fingers, cut the butter into the flour until the butter looks like small peas.

Stir in strawberries and gently stir to coat. Add milk and gently stir again until dough begins to form.

Using your hands, form a ball out of dough. Then roll out on a floured board until 1/2-inch thick.

Cut the dough using a 2-inch or larger circle cutter. Place on greased baking sheet and sprinkle tops with some sugar.

Bake 12 minutes or until golden.

Sweet Cherry Pecan Scones

2 cups dry biscuit mix
2 tablespoons granulated sugar
1/4 cup chopped pecans
1/2 cup milk
1 egg, lightly beaten
1 cup frozen dark sweet whole cherries

Glaze

1 egg
1 tablespoon water
Sugar

Preheat oven to 400 degrees F. Grease a large baking sheet or line with parchment paper; set aside.

In a mixing bowl, stir together biscuit mix, sugar and pecans. Add milk, lightly beaten egg and cherries; stir lightly with a fork (mixture will be dry), then knead or stir lightly only until dough begins to form a ball and cherries soften and spread in the dough.

With a 1/4 cup measuring cup, scoop out dough and place on prepared baking sheet. Gently flatten each scone with the palm of your hand. Whip egg and water together with a fork; brush each scone with egg wash, then sprinkle well with extra sugar.

Bake scones for 12 to 15 minutes or until light gold. Serve at room temperature. Makes about 8 scones.

To freeze, cool completely on wire racks, then wrap scones in foil or plastic freezer bags. Freeze for up to one week; defrost, still wrapped, at room temperature for about one hour.

Treacle Scones

2 cups sifted all-purpose flour
2 1/2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon ginger
1/3 cup butter
3 tablespoons molasses
2/3 cup buttermilk

Mix flour, baking powder, baking soda, salt, cinnamon and ginger in a bowl. Cut in butter with a pastry blender or rub in with your finger tips. Mix in molasses and buttermilk. Turn dough out on a lightly floured board, and pat into a circle about 1/2-inch thick. Cut in wedges. Sprinkle tops with cinnamon and sugar, if desired. Bake on cookie sheet at 400 degrees F for about 15 minutes.

Serve warm with butter.

Makes 12.

Walnut Scones

2 cups all-purpose flour
1/4 cup granulated sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1/3 cup butter
2/3 to 3/4 cup buttermilk
1/2 cup walnuts, chopped

Heat oven to 375 degrees F. Grease cookie sheets.

In large bowl, combine flour, sugar, baking powder, salt and baking soda; blend well. Using fork or pastry blender, cut in margarine until mixture resembles coarse crumbs. Add buttermilk and walnuts; stir just until dry ingredients are moistened.

Drop by heaping teaspoonsful 2 inches apart onto greased cookie sheets. Bake for 9 to 12 minutes or until light golden brown. Immediately remove from cookie sheets. Serve warm.

Yield: 30 scones

High Altitude...Above 3500 feet: Decrease baking powder to 1 1/2 teaspoons; increase buttermilk to 3/4 cup plus 1 to 2 tablespoons. Bake as directed above.

90 Minute Bread

4 cups warm water
4 packages yeast
4 teaspoons salt
8 tablespoons granulated sugar
4 tablespoons vegetable oil
7 to 8 cups flour

Dissolve yeast in 1 cup of warm water. Mix in remaining ingredients until dough is soft, but not sticky. Use all whole wheat flour, all white, or mixture as desired. Whole-wheat pastry flour is the most silky and desirable for all baking purposes. When dough is soft and leaves sides of bowl, cut into 4 pieces. Let stand 15 minutes.

Pound each piece of dough for 1 minute with rolling pin on a lightly floured board. Form into loaves and put into 4 greased loaf pans. Let stand 30 minutes or until doubled in size.

Bake for 20 to 30 minutes at 350 degrees F. Cool rack before removing loaves from pans.

Adobe Bread

2 cups whole wheat flour
1/4 cup granulated sugar
1/4 cup lard or shortening
2 teaspoons salt
2 packages active dry yeast
2 cups very warm water (120 to 130 degrees F)
3 to 4 cups all-purpose flour
2 teaspoons all-purpose flour

Mix whole wheat flour, sugar, shortening, salt and yeast in a large bowl; stir in warm water. Beat on low speed of electric mixer for 1 minute, scraping the bowl frequently. Beat on medium speed for 1 minute, scraping bowl frequently. Stir in enough all-purpose flour, 1 cup at a time, to make dough easy to handle. Turn dough onto a lightly floured surface. Knead until smooth and elastic, about 10 minutes. Place in a greased bowl. Turn the greased side up. Cover and let rise in a warm place until double, 40 to 60 minutes. The dough is ready when an indentation remains when dough is touched.

Punch dough down, divide into halves, and let rest for 5 minutes. Shape into 2 round, slightly flat, loaves. Place loaves on opposite corners of a large greased cookie sheet. Cover with a dry cloth and set to rise another 45 minutes.

Preheat the oven to 375 degrees F. Make 1/2-inch deep slashes across the top of each loaf in a lattice, bear paw or squash blossom design. Sprinkle each loaf with 1 teaspoon all-purpose flour. Bake loaves for 35 to 40 minutes, until they are light brown and sound hollow when tapped.

Almond Raspberry Braid

4 tablespoons butter
1/3 cup milk
1 packet active dry yeast
1/4 cup warm water
1 teaspoon plus 1/2 cup granulated sugar
2 eggs
1/2 teaspoon salt
2 teaspoons grated lemon peel (just the outer yellow part)
1 teaspoon ground cardamom (optional)
3 cups bread flour (we recommend King Arthur brand)
2/3 cup raspberry preserves
1 (7 ounce) box Odense Almond Paste
1 egg white, room temperature

Equipment

Food processor fitted with the plastic dough blade
Pastry brush for applying egg white (any small, clean brush works fine)

Put the butter and milk in a small dish and melt in the microwave.

Sprinkle the yeast and one teaspoon of sugar into the warm water (between 100°F and 110°F) and whisk until dissolved. Let stand for 10 minutes or until the mixture is bubbly and has close to doubled in volume (water that is too warm will kill the yeast, and it won't double/bubble).

In the food processor fitted with the plastic dough blade, add butter/milk mixture, 1/2 cup sugar, eggs, salt, lemon peel and cardamom. Pulse a few times to mix well.

Add the flour and the yeast mixture a bit at a time, pulsing. The dough is mixed when it pulls away from the side of the bowl and forms a ball. If the dough is too sticky and refuses to form a ball, add a tablespoon of flour at a time until it cooperates.

Turn the dough onto a floured work surface. Knead about 4 minutes or until dough feels soft and elastic.

Oil a bowl big enough to allow the dough to double in size. Form the dough into a ball and place in the bowl, turning the dough once so that the top also is coated with oil.

Cover the bowl with wax paper and a towel and let rise in a warm spot for one hour or until doubled in size.

Line a cookie sheet with parchment paper, or lightly grease it.

Punch down the dough. Flour your work surface and roll the dough into about a 10 x 14-inch rectangle. Transfer to the cookie sheet.

With the back of a knife, mark the dough into three long lanes of equal size.

To make the strips that will be braided, cut the two outer lanes into angled strips a little more than an

inch wide. We find that scissors are easier than a knife for cutting the strips.

Spread the raspberry preserves down the center lane. Slice the almond paste into thin “coins” and lay over the preserves.

Braid the strips, giving a gentle pull to keep the braid neat.

Let your Almond Raspberry Braid rest for another half hour to rise.

Preheat oven to 350 degrees F, with rack in middle.

Beat 1 room-temperature egg white with 1 teaspoon water. Brush onto the braid.

Bake for 30 minutes or until golden brown and braid sounds hollow when tapped.

Anadama Bread

**1 package active dry yeast
1/4 cup lukewarm water
1/2 cup cornmeal
3/4 cup cold water
1 1/2 cups boiling water or milk
3 tablespoons butter
1/2 cup dark molasses
2 tablespoons salt
3 cups whole wheat flour
3 cups unbleached white flour, unsifted**

Dissolve yeast in warm water for 5 minutes. Meanwhile, put cornmeal into the 3/4 cup cold water and soak. Pour this mixture into the boiling water and stir over low heat until mixture comes to a boil again. Remove from heat; add butter, molasses and salt. Cool to 95 degrees F to 105 degrees F. Be sure it is cooled at least to body temperature. You can place it in the refrigerator, stirring occasionally, to speed up the cooling process.

Combine yeast and liquid cornmeal mixture. Put the whole wheat flour into a large mixing bowl, add liquid all at once, and mix into a smooth batter for 3 to 5 minutes.

Gradually add white flour and beat and knead until smooth, elastic and non-sticky. Cover dough and let rest for 2 minutes. Gently knead and form into a ball.

Place dough in a well-buttered 6-quart bowl and cover with plastic wrap and a towel. Let rise slowly for 3 hours, or until doubled in bulk. Punch down, place on a lightly floured surface, cut in half, cover, and let rest for 1 minute.

Flatten dough into 2 3/4-inch thick rectangles. Fold each in thirds, turn and flatten again in the opposite direction. Roll into tight cylinders, pinching seam and ends. Roll back and forth until cylinders are the length of the bread pans.

Place dough in 2 well-buttered loaf pans, seam down, and cover. Let rise slowly at 75 degrees F room temperature for 1 1/2 hours or until dough has filled pans and curves above the edges. Preheat oven to 400 degrees F.

Bake for 15 minutes, checking to see that crust isn't browning too much. If it is, cover with foil. Reduce heat to 350 degrees F and bake for 45 minutes more. Bread is done when it pulls from the edges of pans, the crusts are firm, and a finger tapped on the bottom of a pan makes a hollow thump.

Remove from pans, place on a rack and return to a turned-off oven, door ajar, for 15 minutes, to set the crust.

Cool on a rack. When cool, place in plastic bags and store or freeze immediately.

Banana Yeast Bread

3/4 cup milk
1/2 cup butter or margarine
1/2 cup granulated sugar
5 1/4 to 6 cups all-purpose flour
1 package active dry yeast
1 teaspoon salt
3 eggs
3 medium ripe bananas, mashed
1 teaspoon water

In a saucepan, cook and stir milk, butter and sugar over medium heat until butter is melted; cool to 120 to 130 degrees F.

In a mixing bowl, combine 2 cups of flour, yeast, salt, 2 eggs, bananas and milk mixture; beat on low speed until combined. Beat on medium speed for 3 minutes. Stir in enough of the remaining flour to form a firm dough. Turn onto a floured surface; knead until smooth and elastic, about 4 to 6 minutes.

Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 45 minutes.

Divide dough in half; shape each into a round loaf. Place on a greased baking sheet; cut slits in tops. Cover and let rise until doubled, about 45 minutes.

Beat remaining egg with water; brush over the loaves. Bake at 375 degrees F for 30 to 35 minutes or until golden brown.

Yields 2 loaves.

Basque Sheepherder's Bread

1/2 cup butter
1/2 cup granulated sugar
1 tablespoon salt
3 cups hot water
2 packages dry yeast
7 to 7 1/2 cups unbleached flour

In a very large bowl combine butter, sugar, salt and hot water. Stir only until butter is melted. Set aside so ingredients can cool until they are warm. Stir in yeast. Cover and set aside in a warm place until it bubbles, about 10 minutes.

Add 5 cups flour and beat vigorously with a large wooden spoon until batter is smooth. Add more flour (about 2 cups) to form a stiff dough. Knead, with long strokes, for about 10 minutes on a floured board. Add only enough flour to prevent sticking. Place dough in a large greased bowl; cover with a damp dish towel, and let rise in a warm place until doubled — about 1 1/2 hours.

Punch down and knead about 10 minutes. Form a smooth ball. Using a solid shortening, generously grease sides and inside lid of a cast iron Dutch oven. Cut a round of foil and place in the bottom of Dutch oven. Dust it lightly with flour. Place dough in Dutch oven and cover. Let rise in a warm place until dough pushes up lid.

Preheat oven to 375 degrees F. Place Dutch oven in middle of oven. Bake 12 minutes. Carefully loosen any raw edges with knife, then lift off lid. The lid's circled print should be on top of the loaf. Bake bread, uncovered, for 45 to 50 minutes more or until golden. Cover loosely with foil the last 20 minutes to prevent overbrowning. Remove from oven. Loosen loaf from Dutch oven with a flat table knife, and place on a wire rack to cool.

Black Bread

1 envelope dry yeast
1 teaspoon granulated sugar
1/4 cup warm water (105 to 115 degrees F)
1/2 ounces unsweetened chocolate
1 tablespoon margarine
1 1/4 cups water
1/4 cup dark molasses
2 tablespoons apple cider vinegar
1 tablespoon salt
1/2 cup All-Bran cereal
2 to 2 3/4 cups unbleached flour
1 1/2 cups rye flour

Sprinkle yeast and sugar over 1/4 cup warm water. Stir to dissolve. Let stand until foamy, about 10 minutes.

Melt chocolate and margarine with 1 1/4 cups water in a large bowl set over gently simmering water. Stir until smooth. Remove from over water. Blend in molasses, vinegar and salt. Mix in cereal. Let cool.

Grease a large bowl. Blend yeast into cereal mixture. Gradually stir in 2 cups unbleached flour and rye flour. Turn dough out onto lightly floured surface and knead until smooth and elastic, about 10 minutes, kneading in up to 3/4 cup more unbleached flour if needed to form a workable dough. Add dough to prepared bowl, turning to coat entire surface. Cover and let rise in warm area until doubled in volume, about 2 hours.

Grease two loaf pans. Punch dough down. Turn out onto lightly floured surface and let rest 3 minutes. Knead 3 minutes. Divide dough in half. Roll each into an 8 x 7-inch rectangle. Starting with long side, roll dough up into a cylinder. Tuck ends under and pinch seam to seal. Place seam side down in prepared pans. Cover and let rise in a warm place until doubled, about 1 1/2 hours.

Preheat oven to 375 degrees F. Bake until loaves sound hollow when tapped on the bottom, about 45 minutes.

Remove bread from pans. Let cool completely on a rack before serving.

Bread of the Dead (Pan de Muerte)

**1 package dry yeast
1/2 cup lukewarm water
5 cups flour
1 teaspoon salt
3/4 cup granulated sugar
1 cup butter, melted and cooled
6 eggs, lightly beaten
2 tablespoons anise water
2 tablespoons orange blossom water
1 tablespoon grated orange rind
1 1/2 cups confectioners' sugar
1 teaspoon vanilla extract
Milk
Pink sugar crystals**

Dissolve yeast in water, then add 1 cup of the flour. Stir to make a soft sponge, cover with a cloth, and let rise in a warm place until doubled in bulk.

Set aside 1/2 cup flour. To the yeast mixture add the remaining flour mixed with salt, sugar and the cooled butter that has been mixed with eggs, anise water, orange blossom water and orange rind. Mix well and turn out on a board floured with the remaining 1/2 cup flour. Dough will be soft, so keep hands floured and knead lightly. Pat into a greased bowl and set in a warm place for about 1 1/2 hours to rise.

Shape into a round loaf in a 9-inch diameter pan. Bake in a preheated 350 degrees F oven for about 30 minutes. Cool and frost with confectioners' sugar mixed with vanilla extract and only enough milk to make a glaze of frosting consistency. Glaze only the top. Sprinkle with pink sugar crystals.

Bread Bowls

2 1/2 cups warm water (105 to 115 degrees F)
2 packages active dry yeast
1 tablespoon salt
1 tablespoon granulated sugar
2 tablespoons oil
6 1/2 to 7 1/2 cups bread flour
1 egg, beaten
1 tablespoon milk

Measure warm water into large bowl. Sprinkle in yeast; stir until dissolved. Add salt, sugar, oil and 3 cups flour; beat until smooth. Add enough additional flour to make a stiff dough. Turn out onto lightly floured board; knead until smooth and elastic, about 10 to 12 minutes. Place dough in bowl that has been lightly coated with nonstick spray, turning to grease top. Cover; let rise in warm place until doubled, about 1 hour.

Grease outside of 12, 10 ounce custard cups or oven-proof bowls of similar size.

Punch dough down; divide into 12 pieces. Cover and let rest 10 minutes. Spread each piece into a circle about 6 inches in diameter. Place over outside of bowl, working dough with hands until it fits. Set bowls, dough side up, on baking sheet that has been coated with nonstick spray. Cover with plastic wrap; let rise in warm place until doubled, about 30 minutes.

Combine egg and milk; gently brush mixture on dough. Bake at 400 degrees F for 15 minutes until golden brown. Using potholders, carefully remove the bowls. Set bread bowls open side up on baking pan; bake 5 minutes.

Makes 12 servings.

For larger bowls, use oven-proof bowls that are approximately 6 inches in diameter. Divide dough into 6 portions. Frozen bread dough also can be used.

A 1 pound loaf will make 2 large or 4 small bowls.

Brioche

1/2 cup lukewarm milk
1 package dry yeast
1/2 cup butter, melted
2 eggs
1/4 cup granulated sugar
1/4 teaspoon salt
2 1/2 cups flour, divided
Melted butter

Place milk and yeast in mixing bowl. Let stand 5 minutes.

Stir well. Add butter, eggs, sugar, salt and 1 cup of the flour. Beat well. Add remaining flour to make a soft dough. Beat until smooth. Cover and let rise until doubled.

Punch down. Let rise again. Punch down. Knead lightly to form smooth ball. (If dough is a little hard to handle, refrigerate for several hours rather than adding more flour.) Reserve a piece of dough the size of an egg. Place remainder in a large well-greased mold. Make an indentation in the top of dough. Place the egg-size piece in the indentation. Let rise until double in size.

Baste top with melted butter. Sprinkle with extra sugar. Bake about 45 minutes at 375 degrees F or until browned. Re-heats well.

Serves 12.

Buttered Popcorn Bread

1 package yeast
1 1/2 cups warm water
1/4 teaspoon ginger
1/4 teaspoon granulated sugar
2 1/2 cups flour
2 teaspoons wheat germ
1 tablespoon butter flavoring
1 1/4 teaspoons salt
1 tablespoon oil
5 cups popcorn, crushed

Dissolve yeast in warm water; set aside.

In a bowl, combine ginger, sugar, flour, wheat germ, butter flavoring, salt and oil. Add the yeast mixture and knead until smooth and satiny, about 10 minutes. Knead in crushed popcorn (reduces to about 2 1/2 cups). Allow to rise, covered, in a warm place for 2 hours.

Punch down; place in a greased loaf pan, and allow to rise until doubled in bulk, about 1 hour.

Bake at 350 degrees F for 20 to 30 minutes, or until golden brown.

Serving size: 8

Casserole Bread

1 cup milk
3 tablespoons granulated sugar
1 tablespoon salt
1 1/2 tablespoons shortening
1 cup warm water
2 packages yeast
4 1/2 cups unbleached white flour

Scald the milk and stir in the sugar, salt and shortening. Cool the mixture to lukewarm.

Pour the warm water into a large bowl and sprinkle with the yeast. Stir until the yeast is dissolved. Stir in the cooled milk mixture. Add the flour and stir until well blended, about 2 minutes. Cover and let the mixture rise in a warm place until more than doubled in bulk — about 40 minutes.

Stir the batter down and beat for 30 seconds. Pour the batter into a greased 1 1/2-quart casserole. Bake at 375 degrees F for 50 to 60 minutes.

Casserole Rye Bread

1 cup milk
3 tablespoons granulated sugar
1 tablespoon salt
1 1/2 tablespoons butter
1 cup warm water
2 packages dry yeast
3 cups white flour
1 1/2 cups rye flour

Heat milk, sugar, salt and butter together and cool to lukewarm.

Measure warm water and dry yeast into a bowl. Stir until dissolved. Stir in lukewarm milk mixture and flours. Beat until well blended (this is the secret to this bread). Cover and let rise free from draft about 50 minutes or until double in bulk.

Stir batter down and beat vigorously about 30 seconds. Turn into a well-greased 1 1/2-quart round bottom casserole. Brush carefully with milk and bake uncovered for about 1 hour at 375 degrees F. Butter top well after baking.

Cheese Bread

1 package active dry yeast
1/4 cup warm water
1 3/4 cups warm milk or water
2 tablespoons granulated sugar
1 tablespoon salt
5 1/2 to 6 cups flour
1 1/2 cups sharp Cheddar
1/4 cup grated Parmesan cheese

Dissolve yeast in 1/4 cup warm water. Add liquid, sugar, salt and gradually mix in flour. Knead dough thoroughly. Let rise until doubled in bulk. Punch down dough; knead in cheeses. Shape into 2 loaves. Grease loaf pans well. Bake at 350 degrees F for 45 minutes.

Cheese Pepper Bread

1 package dry yeast
1/4 cup hot water
2 1/3 cups flour, divided
1 teaspoon salt
2 tablespoons granulated sugar
1/4 teaspoon baking soda
1 cup sour cream
1 egg
1 cup grated Cheddar cheese
1/2 teaspoon pepper

Grease 2 (1 pound) coffee cans. In large mixing bowl, dissolve yeast in hot water. Add 1 1/3 cups of the flour. Add salt, sugar, baking soda, sour cream and egg. Blend 1/2 minute on low speed, scraping bowl constantly. Beat 2 minutes on high speed, scraping bowl occasionally. Stir in remaining flour, cheese and pepper. Divide batter between cans. Let rise in warm place for 50 minutes. Bake at 350 degrees F for 40 minutes (or until golden brown). Immediately remove from cans.

Cool slightly before slicing. Makes 2 loaves.

Variation

Add 1 tablespoon dehydrated minced onion to batter.

Cheesy Potato Casserole Bread

1 envelope active dry yeast
1 cup warm milk
1/3 cup vegetable shorting, at room temperature
1 large egg
1 teaspoon salt
1/2 teaspoon black pepper
3 cups all-purpose flour
1 cup mashed potatoes, at room temperature
1/2 cup extra-sharp shredded Cheddar cheese
1/2 cup freshly grated Parmesan cheese

Grease a deep round or oval 2-quart casserole and set aside.

In a large mixing bowl, sprinkle the yeast over the milk and let dissolve. Add the shortening, egg, salt, pepper and 1 cup of the flour and beat until smooth, about 2 minutes. Stir in the remaining 2 cups flour, the potatoes and Cheddar until well blended. Scrape the dough in the prepared casserole, cover with plastic wrap, and let rise in a warm are until doubled in bulk, ,about 40 minutes.

Preheat the oven to 375 degrees F.

Sprinkle the Parmesan evenly over the top of the dough and bake until golden brown, about 45 minutes. Transfer the bread to a wire rack to cool, then cut into slices.

Makes 1 loaf; 6 servings.

Cinnamon Oatmeal Bread with Icing

1 package active dry yeast
3/4 cup warm water (110°)
1/4 cup shortening
1/4 cup granulated sugar
1 egg
2 tablespoons cocoa
1 teaspoon salt
2 1/4 cups flour
1/4 cup oatmeal
2 tablespoons melted butter
1 1/2 teaspoons cinnamon
3 tablespoons sugar

Brown Butter Glaze

1 1/2 tablespoons butter
3/4 cup sifted powdered sugar
1 tablespoon cream
1/2 teaspoon vanilla extract

Dissolve yeast in water. Add shortening, sugar, egg, cocoa, salt and 1 cup of the flour. Beat 2 minutes at medium speed of mixer, scraping bowl frequently. Stir in remaining flour and oats and blend until smooth. Scrape batter from sides of bowl and cover bowl. Let rise until double in bulk, about 1 hour.

Stir down batter by beating about 25 strokes. Turn out on floured board (dough will be soft) and divide into 8 equal parts. Shape each into a ball, roll in butter and then in cinnamon and sugar which have been blended together. Place balls of dough next to each other in a greased 9 x 5-inch loaf pan. Cover. Let rise until double in bulk (about 40 minutes).

Bake at 375 degrees F for 35 minutes.

Remove from pan immediately. Cool.

Prepare glaze by browning butter in a saucepan over medium heat until a delicate brown. Blend in remaining ingredients until smooth. Drizzle over cooled loaf.

Cobblestone Bread

**1 package dry yeast
1 cup warm water (105 to 115 degrees F)
3 1/4 cups all-purpose flour
1 tablespoon granulated sugar
2 tablespoons vegetable oil
1/3 cup butter, softened
1 large slightly beaten egg
1 teaspoon salt**

Soften yeast in warm water; set aside.

Place steel blade in work bowl of food processor, add 2 cups flour, the sugar and 1 teaspoon salt. Add half the yeast mixture; process with 4 on/off turns. Add the remaining yeast mixture and the oil; process 4 more on/off turns. Add 1 cup of the remaining flour; process 4 more on/off turns. Turn the machine on again and process about 15 seconds or until ball of dough forms. Do not process more than 60 seconds. If dough seems sticky to the touch, add a little of the remaining flour; process with 1 or 2 on/off turns. Place ball of dough in a lightly greased bowl; turn once to grease surface. Cover. Let rise until double (45 to 60 minutes).

Punch dough down. Place dough in food processor bowl, add butter and egg. Process with 3 or 4 on/off turns. Mixture will not be completely blended and will look lumpy. Do not overmix. Turn into greased bread pan. Bake at 400 degrees F for 30 to 35 minutes or until done. Remove from pan and cool on wire rack.

Serves 10.

Coffee Can Bread

1 cup milk (heated to 110 degrees F)
1 package yeast
2 tablespoons granulated sugar
2 teaspoons salt
4 cups flour
1/4 cup vegetable oil
2 eggs

Dissolve yeast in milk. Put 2 cups flour in a bowl and blend in the yeast mixture. Mix in oil, eggs, sugar and salt. Add enough flour so that dough is not sticky. Knead until elastic, but light — about 10 minutes. Press into a greased one-pound coffee can. Put plastic lid on coffee can and let rise for 1 hour (or until lid pops off can). Bake, uncovered, at 375 degrees F for 20 to 25 minutes.

Let stand a few minutes, then unmold.

Cottage Cheese–Dill Bread

2 packages dry yeast
2 teaspoons granulated sugar
1/2 cup warm water (105 to 115 degrees F)
2 cups small-curd cottage cheese
2 eggs, beaten
2 tablespoons granulated sugar
2 tablespoons dried whole dill weed
2 tablespoons finely chopped onion
1 teaspoon baking powder
1 teaspoon salt
4 1/2 cups all-purpose flour
Butter or margarine, melted

Dissolve yeast and 2 teaspoons sugar in warm water; let stand 5 minutes. Combine cottage cheese and next 6 ingredients in a large mixing bowl; stir well. Gradually stir in enough flour to make a soft dough.

Turn dough out onto a well-floured surface, and knead 8 to 10 minutes or until smooth and elastic (dough will be sticky). Place in a well-greased bowl, turning to grease top. Cover and let rise in a warm place (85 degrees F) free from drafts, one hour or until doubled in bulk.

Punch dough down, and divide in half. Shape each portion into a loaf. Place in two well-greased 9 x 5-inch loaf pans. Cover and let rise in a warm place, free from drafts, 45 minutes or until doubled in bulk. Bake at 350 degrees F for 30 to 35 minutes or until loaves sound hollow when tapped.

Remove loaves from pans; brush with melted butter. Cool completely on wire racks.

Cream Cheese Bread

1/2 cup water
1/2 cup softened cream cheese
2 tablespoons melted butter
1 beaten egg
4 tablespoons granulated sugar
1 teaspoon salt
3 cups bread flour
1 1/2 teaspoons active dry yeast

Place the ingredients in the bread pan in the order recommended by your machine's manufacturer. Process on the Basic cycle, Light Crust setting.

Alternately, let dough to rise once in the machine, then form a loaf, place it in a nonstick sprayed 9 x 5-inch loaf pan. Let it rise to double.

Bake in a preheated 350 degree F oven for approximately 35 minutes.

This recipe yields a 1 1/2 pound loaf.

Crusty Home Style Bread Bowls

1 cup water
2 3/4 cups Gold Medal Better for Bread Flour
1 tablespoon granulated sugar
1 teaspoon salt
1 1/2 teaspoons Fleischmann's Bread Machine Yeast
1 egg yolk
1 tablespoon water

Measure carefully, placing all ingredients EXCEPT egg yolk and 1 tablespoon of water into the bread machine pan in the order recommended by the manufacturer. Select Dough/Manual cycle.

Grease the OUTSIDES of six 10-ounce Pyrex custard cups. Place the cups upside down on an ungreased cookie sheet. Divide the dough into 6 equal pieces. Pat or roll each piece into a 7-inch circle on a lightly floured surface. Shape the dough circles over the outsides of the prepared custard cups. Do not allow the dough to curl under the edges of the custard cups.

Cover and let rise in a warm place for 15–20 minutes or until slightly puffy.

Heat the oven to 375 degrees F. Mix the egg yolk and 1 tablespoon of water; brush gently over the bread bowls.

Bake for 18 – 22 minutes, or until the bread bowls are golden brown.

Carefully lift the bread bowls off the custard cups. Be VERY careful – both the bread and the custard cups will be very hot. Cool the bread bowls upright on a wire rack. Fill with beef stew, chicken a la king, chili or other thick soup or stew.

Serving size: 6

Dark Pumpernickel Bread

Dough

4 packages active dry yeast
3/4 cup blackstrap molasses
1 1/2 tablespoons dry powdered coffee
1 1/2 tablespoons dry cocoa
3 tablespoons granulated sugar
5 tablespoons brown sugar
3/4 cup dry powdered milk
2 cups hot water
1/2 cup canola or peanut oil

Mix all above ingredients thoroughly in a mixing bowl, then add:

1 1/2 cups dark rye flour
1 1/2 cups whole wheat flour
1 1/2 cups cracked wheat flour
1 cup wheat germ
1 1/4 cups buckwheat flour
1 1/4 cups gluten flour
2 1/2 tablespoons caraway seed

Mix thoroughly in a large mixing bowl. Place dough ball on kneading board with 1 cup white unbleached flour and knead vigorously 12 to 15 minutes, adding more white flour as necessary. If using an electric mixer with dough hook, knead while adding white flour little by little. Dough will be slightly sticky and moist, but will begin to take on an elasticity and glossy appearance. Oil mixing bowl and roll dough in bowl until all of surface is coated with a thin cover of oil. Cover with a warm damp towel and place in a warm draft-free place for 1st rise, which may take from 1 1/2 to 2 hours as this dough is a slow riser.

When dough has doubled in size, remove to floured kneading board and punch down to remove as much gas as possible. Divide dough into 3 to 6 loaves and place on greased baking sheet sprinkled with yellow cornmeal. If using Teflon baking sheets, no greasing is necessary, but cornmeal should be used. Space loaves far enough apart to allow for expansion. Brush each loaf with glaze.

Glaze

1 egg white
2 teaspoons water
1/2 teaspoon instant coffee

Mix well. Use a soft pastry brush to apply glaze so as not to depress loaves. Sprinkle with caraway seed and coarse salt. Place again in draft-free warm place and allow for 2nd rise until loaves are about double in size, which will take about 1/2 the time of the 1st rise. Bake in a moderate oven (350 to 375 degrees F) for about 50 minutes to one hour. If loaves seem close to scorching after 50 minutes, but loaves are not done, turn off oven, leaving door closed for last 10 minutes. To test for doneness, pick up a loaf with a hot-pot mitten and thump bottom. If the sound is "hollow," the loaves are done.

Cool on a wire rack or eat warm. May be frozen and kept for several months or more.

Dilly Casserole Bread

1 package dry yeast
1/4 cup warm water
1 cup creamed cottage cheese
1 tablespoon instant minced onion
2 tablespoons granulated sugar
1 tablespoon butter
2 teaspoons dill seed
2 1/4 to 2 1/2 cups flour
1 teaspoon salt
1/4 teaspoon baking soda
1 egg

Sprinkle dry yeast over warm (110 degrees F) water. Heat cottage cheese to lukewarm in saucepan; add sugar, onion, butter, dill, salt, baking soda, egg and yeast mixture. Add flour to form a stiff dough, beating well after each addition. Cover; let rise in a warm place, 85 to 90 degrees F, until double, 50 to 60 minutes.

Stir dough down. Turn into a well-greased 1 1/2-quart round-bottom casserole. Let rise in a warm place until light, about 30 to 40 minutes.

Bake until golden brown, 40 to 45 minutes. Brush with butter; sprinkle with Kosher salt.

Easy Rosemary Focaccia

1 (16 ounce) ball pizza dough
3 tablespoons extra virgin olive oil
1/2 cup grated extra sharp white Cheddar or mozzarella cheese
2 tablespoons fresh rosemary
1 teaspoon coarse salt

Preheat oven to 400 degrees F.

Lightly flour a work surface. Roll the pizza dough to about 1/2 inch thick. Place the dough on a baking sheet. Brush liberally with olive oil. Scatter the grated Cheddar, rosemary and salt on top. Puncture the dough with a fork to keep it from bubbling. Place it in the oven for 20 to 25 minutes, until golden. Cut into serving pieces.

Serve warm or at room temperature.

Eggnog Bread

2 tablespoons granulated sugar
1 package active dry yeast
2 1/2 cups all-purpose flour
2 tablespoons butter
1 teaspoon salt
1/4 teaspoon nutmeg
3/4 cup eggnog (at room temperature)

Place ingredients in the pan according to your manufacturer's directions. Use a light crust setting.

This recipe yields 1 loaf (1 1/2 pound).

English Muffin Bread

5 cups all-purpose flour, unsifted
1 1/2 teaspoons active dry yeast
1 1/2 teaspoons salt
1 tablespoon granulated sugar
1 1/2 tablespoons vegetable oil
2 cups very warm water
Butter and corn meal for pans

In a large bowl mix dry ingredients and corn oil. Pour in 2 cups water and mix thoroughly. Cover the bowl with plastic wrap and a towel. Let stand at room temperature overnight or at least 6 hours. The dough will more than double and then may fall again somewhat, which is normal.

Generously butter 2 (7 1/2 x 3 1/2-inch) bread pans and sprinkle with corn meal. Divide dough, without kneading, into 2 portions and place in pans. Preheat oven to 350 degrees F. Cover and let rise for 1 1/2 to 2 hours or until double in bulk.

Bake for 1 hour, then cool on rack in pans.

Fiesta Focaccia

2 loaves frozen bread dough, thawed
1 tablespoon olive oil
1 teaspoon ground cumin
1/2 teaspoon red pepper flakes
1/2 teaspoon Mexican oregano
1 large tomatoes, diced and drained or
1 cup canned tomatoes, drained
1/2 yellow or green bell pepper, thinly sliced
1/2 red onion, thinly sliced
1/2 to 1 cup ripe olives, pitted and drained
2 tablespoons chopped canned jalapeños

Let dough completely thaw (to thaw in microwave, cook at 30% power for 3 to 4 minutes, based on a 900 watt microwave).

Combine both loaves of dough together. Grease a 17 x 11-inch baking sheet. Roll out thawed dough on a lightly floured surface to a 17 x 11-inch rectangle. If dough shrinks back after rolling, let rest 5 minutes, then continue rolling. Place dough in pan, pressing dough to corners. Brush dough with olive oil, evenly top with spices, sprinkle with tomato, bell peppers, onion, olives and chiles. Let dough rise until puffy (30 minutes in a warm area).

Bake in a preheated 375 degree F oven for 12 to 15 minutes or until light golden brown.

Remove from the oven and pan to cool on a wire rack.

Flower Pot Herb Loaves

1 pound all-purpose flour
1 ounce fresh yeast
2/3 cup lukewarm milk
Pinch of granulated sugar
2 onions, chopped finely
1 clove garlic, crushed
2 ounces butter
2 large eggs, beaten
1/2 teaspoon salt
Pinch of grated nutmeg
2 teaspoons dried dill
1/2 teaspoon ground rosemary
2 new (4-inch) clay flower pots*

Note: Purchase only clay pots made in the United States. If made outside the United States, lead is mixed in with the clay.

Grease the flower pots.

Sift the flour into a bowl and form a well in the center. Combine yeast, milk and sugar in a bowl and leave for a few minutes, then pour into well. Sprinkle a little flour over, cover and leave in a warm place for 15 to 20 minutes.

Melt butter and mix with eggs, salt, nutmeg, dill and rosemary. Add onion. Mix everything with the flour and yeast liquid and knead well, until smooth and elastic. Cover and leave to stand until doubled in size.

Knead again lightly and put half the dough in each flower pot. Let rise for 20 minutes or so.

Preheat oven to 400 degrees F. Brush surface of dough with water and sprinkle lightly with aniseed or fennel, if desired. Bake for 35 to 40 minutes.

Flower Pot Walnut Bread

2 ounces fresh yeast
3 cups lukewarm water
1 tablespoon granulated sugar
1 tablespoon salt
3 tablespoons butter, softened
1/2 cup chopped walnuts
1 egg
6 to 7 cups all-purpose flour
4 new (5–6 inch diameter) clay pots*

* Purchase only clay pots made in the United States. Those manufactured outside the United States mix lead with the clay.

Pour water into a bowl and add yeast and a pinch of sugar. Let stand for a few minutes. Add remaining sugar, salt, butter and flour as needed. Knead well. Put into an oiled bowl, cover and let rise for about 2 hours.

Knead the dough again, adding walnuts. Grease the flower pots. Divide dough into 4 equal parts, roll each into a ball and place them in flower pots. Let rise for about 30 minutes.

Preheat oven to 450 degrees F.

Make a cut across the surface of the dough. Whisk the egg lightly and brush the dough. Bake for about 40 minutes.

Foccacia

1 package dry yeast
1 cup warm water
2 teaspoons granulated sugar
3/4 teaspoon salt
1/4 cup olive oil
2 2/3 to 3 cups flour
4 garlic cloves, minced
1/4 cup Parmesan cheese
Fresh or dried rosemary leaves

Dissolve yeast in water. Let stand until bubbly. Stir in sugar, salt and olive oil. Add 2 cups flour and beat until elastic. Stir in 2/3 cup more flour. Knead for 10 to 15 minutes. Put into a greased bowl. Turn over to coat well. Cover and let rise for 1 hour. Heat 1/4 cup oil. Add garlic and cook until soft and yellow. Set aside.

Punch dough down and knead briefly. Roll with a rolling pin and stretch to fit a greased 15 x 10-inch cookie sheet (with sides). Pierce dough with the end of a wooden spoon at 1-inch intervals. Drizzle garlic and oil all over. Sprinkle with Parmesan cheese and rosemary. Let rise, covered, for 10 to 15 minutes. Bake at 400 degrees F for 15 to 18 minutes.

Alternate Toppings

Rosemary: Just before baking, dimple the top of the dough and drizzle with 1 1/2 tablespoons olive oil, sprinkle on 1 teaspoon sea salt or kosher salt and a sprinkling of fresh or dried rosemary leaves

Provençale: After the dough is stretched into the pan, stir together 1 can plum tomatoes (drained and chopped) and 1 tablespoon chopped fresh basil. Spread the mixture over the dough. Cover with a towel and let rise until puffy, about 45 minutes.

Dimple the dough again and top with 2 thinly sliced garlic cloves, 1 can sliced black olives, 4 teaspoons dried oregano, 2 tablespoons olive oil and 1 teaspoon sea salt or kosher salt.

Foolproof French Bread

1 package dry yeast
2 cups lukewarm water
4 cups all-purpose flour
1 tablespoon salt
2 tablespoons granulated sugar

In large bowl, mix flour, salt and sugar together.

In small bowl, dissolve yeast in water. Pour yeast mixture over other ingredients. Stir and mix. Cover bowl with plastic wrap and let rise 4 hours.

Punch down, but do not knead. Place in greased soufflé dish. Cover and let rise 1 hour. Bake at 400 degrees F for 1 hour. Bread may need to be covered during the last 15 minutes if it browns too quickly. If you do not want a hard crust, brush loaf with butter after removing from oven.

French Bread

2 packages dry yeast
2 tablespoons granulated sugar
1 1/2 tablespoons salt
2 cups warm water
6 to 7 cups all-purpose flour
2 tablespoons olive oil

Put yeast and sugar in 1/2 cup very warm water and stir to dissolve and allow to "proof."

Meanwhile, measure salt and 2 cups of flour into mixing bowl. After yeast has "proofed," add enough very warm water to bring level to 2 cups. Add to flour and salt and mix with a spoon. As dough begins to form, add 2 more cups flour and 2 tablespoons oil. Using dough hook on electric mixer (or mix by hand), add 1 or 1 1/2 cups more flour, mixing by machine or by hand to get a stiff but pliable dough. Knead vigorously 10 minutes, finishing by kneading by hand on floured board, working up to 1/2 to 1 more cups flour into dough until it is smooth and elastic. Scrape out mixing bowl, wash and dry, and coat inside of bowl with oil or liquid margarine. Turn dough around in bowl several times to coat entire surface with oil or margarine. Cover with towel dampened in warm water, and place in draft-free place to rise until double in bulk, about 1 to 1 1/2 hours.

Return dough to lightly floured board and punch down to remove as much trapped air and gas as possible. This should not take more than a minute or so. Using a knife, cut dough into 4 equal pieces. Shape each into an elongated loaf about 15 inches long and 1 inch wide, rolling back and forth to smooth out the loaf. Place loaves on a lightly greased cornmeal-dusted baking sheet. Using a very sharp knife or razor blade, make slashes in loaves diagonally about 4 inches apart. Place baking sheets in cold oven and allow to rise again until doubled or more in size, about 30 to 45 minutes.

Turn on oven to 400 degrees F, but do not remove bread from oven. After 5 minutes brush bread with mixture of egg white mixed with 2 tablespoons water and, while damp, sprinkle with sesame seeds and coarse or kosher salt. Turn heat to 350 degrees F and continue baking 40 minutes. Test loaves by tapping on bottom . If sound is hollow, bread is done.

Remove from oven and place on racks to cool. Loaves may be frozen if well wrapped when completely cool.

French Onion Bread

1 package active dry yeast or 1 cake compressed yeast
1/4 cup warm water
1 envelope onion soup mix
2 cups water
2 tablespoons granulated sugar
1 teaspoon salt
2 tablespoons grated Parmesan cheese
2 tablespoons shortening or vegetable oil
6 to 6 1/2 cups sifted enriched flour
Cornmeal

Soften dry yeast in the 1/4 cup warm water or compressed yeast in lukewarm water.

Combine soup mix and the 2 cups water; simmer covered 10 minutes.

Add sugar, salt cheese and shortening. Stir. Cool to lukewarm.

Stir in 2 cups of the flour and beat well. Stir in yeast. Add enough of the remaining flour to make a moderately stiff dough. Turn out on lightly floured surface. Cover and let rest 10 minutes.

Knead until smooth and elastic (8 to 10 minutes).

Place in a lightly greased bowl, turning once to grease surface. Cover and let double in warm place (1 1/4 to 1 1/2 hours).

Punch down; divide in half. Cover and let rest ten minutes.

Shape into 2 long loaves, tapering ends. Place on greased baking sheet sprinkled with cornmeal. Slash tops diagonally, 1/8 to 1/4 inch deep. Cover and let almost double (about 1 hour).

Bake at 375 degrees F for 20 minutes.

Brush with mixture of one egg white and one tablespoon water. Bake 10 to 12 minutes longer or until done.

Fried Bread

1 1/4 cups scalded milk
3 tablespoons shortening
1/2 cup granulated sugar
1 teaspoon salt
2 eggs
1 or 2 packages yeast
3/4 cup lukewarm water
About 4 cups flour

Dissolve shortening in milk; add sugar and salt. Let cool. Dissolve yeast in water. Beat eggs and add milk-sugar mixture; stir. Pour yeast into mixture, add flour and knead. Cover. When raised, knead again. When ready to fry, pull off pieces, shape in flat, oblong pieces and fry in hot shortening until brown. Serve with pinto beans or honey and butter.

Garlic–Cumin Bread

Bake 4 cloves garlic for 60 seconds in the microwave. Peel and put into a food processor. Add:

**1 package rapid–rise yeast
1 teaspoon salt
1 1/2 tablespoons granulated sugar
2 teaspoons ground cumin
3 cups bread flour**

Heat to 125 degrees F: 4 tablespoons butter and 1 cup milk

Add butter–milk mixture to food processor. Process, adding more flour until dough forms a ball. Let rise in an oiled plastic bag.

Shape into a round and place in a greased, round–bottom oven–safe casserole. Score a spoke design on the top. Brush with egg wash of 1 egg and 1 tablespoon water combined. Sprinkle with caraway seeds. Bake at 375 degrees F for 30 minutes.

German Dark Rye Bread

3 cups sifted all-purpose flour
2 envelopes active dry yeast
1/4 cup cocoa powder
1 tablespoon caraway seed
2 cups water
1/3 cup molasses
2 tablespoons butter or margarine
1 tablespoon granulated sugar
1 tablespoon salt
3 to 3 1/2 cups flour

In large mixer bowl, combine all-purpose flour, yeast, cocoa and caraway seed until well blended.

In a saucepan, combine water, molasses, butter, sugar and salt. Heat until just warm, stirring occasionally. Add to dry mixture. Beat at low speed with electric mixer for 1/2 minute, scraping sides of bowl constantly. Beat 3 minutes at high speed. By hand, stir in enough rye flour to make a soft dough. Turn onto floured surface. Knead until smooth, about 5 minutes. Cover. Let sit 20 minutes.

Punch down and divide dough in half. Shape each half into a round loaf. Place in greased 8-inch pie plates. Brush surface of loaves with a little cooking oil. Slash tops of loaves with sharp knife. Let rise until double, 45 to 60 minutes.

Bake in a 400 degree F oven for 25 to 30 minutes. Remove from pans to wire racks to cool.

Makes 2 loaves.

Gooooood Bread

1/4 cup lukewarm water
1 teaspoon granulated sugar
4 teaspoons dry yeast
2 cups buttermilk, scalded
1/4 cup butter
3 tablespoons molasses, honey or sugar
1/8 teaspoon baking soda
2 teaspoons salt
1/2 cup tofu, crumbled, optional
1 egg, slightly beaten
1/3 cup pepitas (Mexican pumpkin seeds) chopped
1/3 cup sunflower seeds, whole or chopped
1/4 cup sesame seeds
2 tablespoons poppy seeds
2 tablespoons wheat germ
1/4 cup natural bran
1/4 cup rolled oats
1 cup dark rye flour
1 cup whole wheat flour
3 to 4 cups white all-purpose flour

Mix water and sugar together. Sprinkle yeast on top and let stand in a warm place for 20 minutes.

Meanwhile, scald milk and stir in butter, molasses, soda and salt. Allow to cool to lukewarm, then stir in tofu, egg and yeast mixture.

Add seeds, wheat germ, bran, oats, rye flour and whole wheat flour. Add enough white flour to form a dough which can be handled.

Turn out onto a floured board and knead 200 times. Form into a ball and place into a greased mixing bowl. Grease top of ball. Cover with a dry towel and allow to rise in a warm place until almost double in volume. Punch down. Let rest for 10 minutes.

Preheat oven to 375 degrees F.

Form dough into 2 large loaves and place in greased 9 x 5 inch loaf pans. Cover and allow to rise until almost double in volume.

Bake for 35–45 minutes or until loaves sound hollow when tapped. Turn out of pans and cool on a rack.

Makes 2 large loaves.

Hawaiian Sweet Bread

1 cup warm water
5 tablespoons granulated sugar
3 cups all-purpose flour
3/4 teaspoon salt
2 tablespoons powdered milk
2 tablespoons instant potato flakes
3 teaspoons yeast
1/4 teaspoon vanilla extract
1/4 teaspoon lemon extract
2 eggs
4 tablespoons butter or margarine

Preheat oven to 350 degrees F.

Measure ingredients into the bread machine in the order suggested by the machine's manufacturer. Set machine for dough.

Place dough in a 9- x 5-inch loaf pan. Bake for 30 minutes. Crust should be golden and bread should sound hollow when thumped.

This recipe yields a 2 pound loaf.

Comments: Flavorful, light sweet bread that is great by itself, or for French toast and summer sandwiches.

Herbed Flat Bread

6 tablespoons granulated sugar
1 cup milk, scalded and cooled to room temperature
2 packages dry yeast
3 cups unbleached all-purpose flour
1/2 teaspoon salt
8 tablespoons butter, chilled and cut into small chunks
3 large egg yolks
4 tablespoons butter, room temperature
1 tablespoon olive oil
3 to 4 tablespoons finely chopped fresh herbs; rosemary, basil,
savory and parsley (or 1 1/2 to 2 teaspoons dried basil,
thyme and oregano)
5 cloves garlic, peeled and put through a garlic press
or finely chopped
Pam cooking spray or additional oil
1 large egg white, lightly beaten (optional)

In a small bowl, stir 2 teaspoons sugar into the warm milk and sprinkle yeast over the top; let stand until foamy (5 to 10 minutes).

In a food processor, put remaining 1/4 cup sugar, flour, salt and butter and pulse until combined. Add the yeast mixture and egg yolks; process until mixed well, 20 to 30 seconds. Put dough into a large bowl and cover tightly with plastic wrap; put in refrigerator for at least 4 hours.

Roll the dough into a this, large irregular circle (or 3 to 3 smaller circles). Spread the soft butter over the dough and sprinkle with herbs and garlic. Fold the dough in half and roll up the edges to seal. Spray a large cookie sheet with cooking spray (of lightly with oil) and place dough on it. Cover with a clean cloth and let rise until not quite doubled (about 45 to 55 minutes – preheating oven to 350 degrees F after 30 minutes).

Brush bread with beaten egg white for a shiny top and bake until golden (40 minutes for large, 25 to 30 for smaller) and serve warm.

A rich, lightly sweetened egg and milk yeast dough, rolled out and covered with herbs and garlic, and folded over into an irregular half-moon shape, this primitive bread is PURE HEAVEN!

Holiday Sweet Bread

4 1/2 teaspoons or 2 packets active dry yeast
1/2 cup warm water (95 degrees F)
1 teaspoon granulated sugar
1/2 cup King Arthur Unbleached All-Purpose Flour
1 cup milk, scalded
1/4 cup butter
1 teaspoon salt
1/2 cup granulated sugar
2 teaspoons vanilla extract
2 eggs, lightly beaten
4 1/2 to 5 1/2 cups King Arthur Unbleached All-Purpose Flour
Egg wash: 1 egg yolk, beaten with 1 tablespoon water
Confectioners' sugar icing, optional

In a small bowl or 2-cup measure combine the yeast, warm water, 1 teaspoon sugar and 1/2 cup flour. Cover with plastic wrap and a clean towel and set aside until bubbly and very active, about 10 to 15 minutes. Meanwhile, scald the milk. Pour immediately into a large bowl and add the butter, salt, sugar, vanilla and beaten eggs. Stir to melt the butter. When the mixture is lukewarm, add the yeast mixture and mix together. Add flour, one cup at a time, until the dough comes cleanly away from the sides of the bowl. Turn the dough out onto a lightly floured surface and scrape out the bowl. Lightly oil the bowl and set aside. Knead the dough, using only enough flour to keep the dough from sticking to your hands and the board. The dough should be soft and pliable, but not sticky. (The secret to a soft, tender bread is a soft dough.) Place the dough into the oiled bowl, turn to oil all surfaces and cover with plastic wrap and a clean towel. Let sit in a warm place for about 45 minutes, or until doubled.

Preheat oven to 375 degrees F. Punch down and round into a ball. Divide in half, cover with plastic wrap and let rest 10 to 15 minutes. Form into desired shapes, such as the Swedish Almond Braid, Poppy Stollen or Six-Stranded Braid.

Swedish Almond Braid

Lightly fold down dough. Divide dough in 3 pieces. Put plastic wrap over the top and set aside. Take one piece and roll it out into a rectangle approximately 16-inches x 9-inches to form

Swedish Almond Braid

Spread almond filling down center section, leaving 1 inch of clear space at either end. Cut 1-inch-wide strips from edge of filling to outer edge of dough. Fold ends over, and bring dough strips across the filling on a diagonal, alternating from side to side, like a two-stranded braid. Cover dough with plastic wrap and a clean towel, and let rise in a warm place until doubled in bulk. Preheat oven to 375 degrees F. Brush tops of loaves with the egg wash. Bake loaves 25 to 35 minutes, or until a rich, golden brown. Cool on wire racks. To decorate: Drizzle with thick Confectioners' Sugar Glaze (below), and top with sliced almonds.

Confectioners' Sugar Glaze: Mix 1 cup confectioners' sugar with 2 tablespoons liquid (water, milk, a few drops of flavor extract, rum, brandy, grated lemon or orange peel, etc.) If you drizzle glaze on right after pastries come out of the oven, it will spread and create a clear, shiny glaze over the whole surface. For more crunch, sprinkle nuts over this before it hardens.

Poppy Stollen

You will need some Poppy Seed Filling. Roll dough into a rough rectangle approximately 12-inches x 16-inches. Spread each with poppy-seed filling, leaving 1 inch of clear space on all sides. Starting at a long side, roll up jellyroll style. Pinch ends and tuck under. Starting 1 inch from an end, slice down and completely through the rolled dough lengthwise. Turn the two resulting strands so that the filling faces up, and cross them over each other two to three times. Cover with plastic wrap and a clean towel, and let rise in a warm place until doubled in bulk. Preheat oven to 375 degrees F. Brush tops of loaves with an egg beaten with 1 tablespoon of water. Bake loaves for 30 to 40 minutes, or until a rich, golden brown. Cool on wire racks.

Six-Stranded Braid

Take 1/3 of dough and divide it in 6 pieces. Roll out each piece until it becomes a "rope". Preheat oven to 375 degrees F. Place on a greased baking sheet, cover with plastic wrap and a clean towel and let rise in a warm place for 30 minutes, or until doubled. Brush the top of the braid with the egg wash. Bake at 375 degrees F for 25 to 30 minutes, or until done. Remove from pan and cool on wire racks.

Sweet Bread Poppy Seed Filling

2 cans poppy seed filling
1 egg, beaten
1 teaspoon cinnamon
2/3 cup walnuts, chopped
2/3 cup candied lemon peel

Combine poppy seed filling, egg, cinnamon and walnuts in a saucepan over medium heat. Stir constantly to prevent sticking. Heat until mixture is thickened. Remove from heat. Add candied peel and set aside to cool.

Sweet Bread Cranberry Filling

1 bag fresh cranberries (12 ounces or 3 3/4 cup)
1/2 cup water (or orange or other juice)
1 1/2 to 2 cups brown sugar, depending on
 how tart you like your cranberries
1/2 teaspoon cinnamon

Pick over the cranberries and put them in a medium-size saucepan. Add the other ingredients, bring to a boil, turn down to a simmer and cook until the cranberries have all popped and released their tiny, crunchy seeds (you may have to help some of them). Let cool to room temperature without covering. If you give it an occasional stir, that will speed up the process.

Sweet Bread Almond Filling

4 egg whites
1 1/4 pounds ground almonds
1 3/4 cups granulated sugar
2 tablespoons King Arthur Unbleached All-Purpose Flour
2 tablespoons butter, melted
Few drops vanilla extract
2 tablespoons milk

Beat egg whites until thick. Slowly add the rest of the filling ingredients except the milk. Add only enough milk to adjust the consistency. Chill in the refrigerator as the dough is being made. This recipe makes enough filling for at least four braids.

Sweet Bread Apricot Filling

2 cups boiling water

2 boxes (16 ounces) dried apricots

2/3 cup granulated sugar

2 teaspoons vanilla extract

Pour the boiling water over the apricots and cover with plastic wrap so that they can steam. When the apricots have softened, drain them. You can reserve the flavored sugar, and extract in a food processor and pulse until you have a thick purée.

Yield: Filling for two loaves.

Homemade Bread

1 package dry yeast
1/2 cup warm water
1/2 cup shortening
1/2 cup granulated sugar
1 egg
3 teaspoons salt
8 cups flour
1 1/2 cups water

Dissolve yeast in warm water. Cream shortening and sugar; combine with yeast. Add egg. Mix salt and flour together. Add flour mixture and water alternately to yeast mixture until the dough is not sticky. Cover with towel, put in warm place and let rise until doubled (3 to 4 hours).

Punch down and knead; then form dough into small loaves on floured board. Place in buttered loaf pans. Let rise again until doubled. Bake at 350 degrees F until brown (20 to 30 minutes). Brush with melted butter. Makes 5 small or 3 medium loaves.

Honey Whole Wheat Bread

1 package dry yeast
1/4 cup lukewarm water
1 1/4 cups hot water
1/4 cup honey
2 tablespoons shortening
1 1/2 teaspoons salt
2 1/2 cups whole wheat flour, divided
2 cups sifted flour, divided

Sprinkle yeast over lukewarm water to soften. In a large bowl, combine hot water with honey, shortening and salt. Stir mixture until honey and shortening are melted. Let cool to lukewarm. Add yeast; sift in 1 1/2 cups of the whole wheat flour and 1 cup of the sifted white flour, and beat mixture until well combined. Add 1 cup each of white flour and whole wheat flour or enough to make a moderately stiff dough. Turn dough out onto a well-floured board and knead for about 10 minutes or until very smooth and elastic.

Transfer dough to a well-greased bowl, turn once, and let stand, covered, in a warm place away from drafts for about 1 1/2 hours, or until doubled in bulk.

Punch dough down, turn out onto a floured board, and form into a ball. Let dough stand covered for 10 minutes.

Shape dough into a loaf and put into a well-greased loaf pan. Let dough stand, covered, until doubled in bulk (about 45 minutes). Bake loaf at 375 degrees F for 40 to 45 minutes, or until golden brown and sounds hollow when tapped.

Turn loaf out onto a wire rack and let it cool. Makes 1 loaf.

Italian Bread Sticks

2 cups sifted flour
1 teaspoon dry yeast dissolved in 3 tablespoons warm water
3 tablespoons melted butter
1 teaspoon granulated sugar
1 teaspoon salt
1/4 cup lukewarm milk
Sesame seeds

Place 1 cup flour in mixing bowl. Blend in yeast mixture. Knead until smooth. Put in floured bowl and cover with damp cloth. Leave in a warm place until double in bulk.

Mix remaining ingredients into a smooth paste. Place on floured board and add risen dough; knead until smooth and satiny. Put dough into a large floured bowl, cover and let rise to double in bulk. Turn and knead until it doesn't stick to un-floured board.

Divide into 14 parts. Shape each by rolling between hands into a rope six to seven inches long. Place on buttered baking sheet one inch apart. Brush with milk and sprinkle with sesame seeds. Bake at 425 degrees F for 6 to 7 minutes.

Italian Easter Bread

1 package dry yeast
1/4 cup warm water (105 to 110 degrees F)
3/4 cup butter, softened
3/4 cup granulated sugar
1/3 cup milk
1/2 teaspoon salt
1 tablespoon grated orange rind
1 tablespoon crushed aniseed
4 eggs
1 egg yolk
About 4 3/4 cups flour
1 cup raisins

Blend yeast with warm water and allow 5 minutes for it to dissolve. Add butter, sugar, milk, salt, orange rind, aniseed, eggs and egg yolk. Add 2 cups of the flour and beat at medium speed of electric mixer for 10 minutes. Add 1 cup flour at low speed. Add 1 3/4 cups flour, stirring until well blended. Cover bowl tightly with plastic wrap and let rise 1 1/2 to 2 hours.

Punch dough down, turn out onto floured surface and knead 10 minutes. Gently knead in raisins. Divide dough into 2 balls. Form two (9 inch) flattened rounds on a greased baking sheet. Cover lightly with greased plastic wrap and allow to rise until "puffy" (40 to 45 minutes). Make topping.

Topping

1/2 cup granulated sugar
1/4 cup flour
1/4 cup butter, softened
1/3 cup almond paste
1 egg white beaten with 1 tablespoon water
3/4 to 1 cup sliced almonds
Confectioners' sugar

Blend sugar, flour, butter and almond paste with electric mixer until mixture resembles coarse crumbs. Brush top of rounds with egg white and water mixture. Place topping over loaves; then sprinkle with almonds. Press lightly. Bake in preheated 350 degree F oven about 30 minutes. Serve warm dusted with confectioners' sugar.

Italian Herb Focaccia with Three Cheese and Caramelized Onions

2 cups water, at 70 degrees F
2 teaspoons RapidRise yeast
4 to 4 1/2 cups bread or all-purpose flour
1 tablespoon sea salt
1/4 cup olive oil, plus additional for coating dough

Place water and dry yeast in a 5-quart Kitchen Aid mixer bowl. Let sit 5 minutes.

Scoop in bread flour, and add salt and 1/4 cup olive oil. Mix 6–7 minutes. Dough will be sticky but manageable. Cover dough well with olive oil and a damp cloth.

When the dough has risen, take it out of the bowl and place on a 15-inch-by-10-inch baking sheet that has been coated with olive oil. Push the dough outward with your hands. Let the dough rest and repeat until the dough totally covers the baking sheet and doesn't spring back.

Let the dough rest on the baking sheet until it reaches double its size. While waiting, gather the following ingredients:

2 onions, sliced and caramelized (see note)
3/4 cup shredded Asiago cheese
3/4 cup shredded sharp Cheddar cheese
3/4 cup shredded Gruyère cheese
2 tablespoons Italian herb seasoning

When dough has doubled in size, use your fingertips to dimple the dough. Spread caramelized onions, cheeses and herb seasoning on top of dough, and push into the dough. Let the dough rise again until it comes up and over all the ingredients on top. Brush olive oil on top, and bake in a 375 degree F oven for 20 to 25 minutes or until golden brown. Let cool. Slice and serve.

NOTE: To caramelize onions, heat 2 tablespoons olive oil in a medium sauté pan over medium heat. Add onions and cook, stirring until onions are translucent. Sprinkle onions with 1 tablespoon sugar, salt and pepper to taste. Continue to cook until onions are very soft and well caramelized.

Jalapeño Bagels

1 3/4 cups lukewarm water
1/2 teaspoon dry yeast
2 teaspoons salt
1 1/2 tablespoons granulated sugar
5 to 6 cups flour
1/3 cup jalapeños, chopped
1/4 cup dried red peppers

Mix water, yeast, salt and sugar. Add flour and jalapeños and mix into a ball. Knead for 10 to 12 minutes, adding more flour if necessary, until dough is stiff. Add red peppers and knead for 3 minutes. Let dough rest 10 minutes, then cut into 12 pieces with a knife.

Roll each piece of dough on a table to form long cigar-like shapes. Then, for each of the twelve pieces, connect the two ends by overlapping them about 3/4 of an inch and rolling the ends together to make a ring shape. Make sure each joint is secure or it will come apart while boiling.

Cover with a damp towel and let rise 1 to 1 1/2 hours in a warm spot. In a large pot, bring 1 to 2 gallons of water to a rolling boil. Place bagels in boiling water and boil until they float (15 to 30 seconds). Remove with a slotted spoon and place on a lightly greased cookie sheet. Bake at 400 degrees F for 10 to 15 minutes or until golden brown.

Jalapeño Bread

2 envelopes active dry yeast
1 teaspoon granulated sugar
1/2 cup warm water, (110°F)
8 3/4 cups all-purpose flour
3 cups shredded extra-sharp Cheddar cheese
1/4 cup minced jalapeno peppers
1 tablespoon salt
2 teaspoons Tabasco pepper sauce
2 cups milk
4 large eggs

In a small bowl stir yeast, sugar, and warm water. Let stand 5 minutes until foamy.

Meanwhile, in a large bowl combine 8 cups flour, Cheddar cheese, jalapeno pepper, salt and Tabasco pepper sauce.

In a small saucepan over low heat, heat the milk until warm (120 to 130 degrees F). Stir milk into flour mixture.

In a medium bowl lightly beat eggs. Set aside 1 tablespoon beaten egg to brush on dough later. Add remaining eggs to flour mixture; stir until the mixture makes a soft dough.

On a lightly floured surface, knead the dough 5 minutes or until smooth and elastic, kneading in the remaining 3/4 cup flour.

Shape the dough into a ball and place in a large, greased bowl, turning dough over to grease the top. Cover with a towel and let rise in a warm place until doubled, about 1 1/2 hours.

Grease two large cookie sheets. Punch down dough and divide it in half. Shape each half of dough into a ball and place the balls on the cookie sheets. Cover with a towel and let rise in a warm place until doubled, about 1 1/2 hours.

Preheat the oven to 375°F. Brush the loaves with the reserved beaten egg. Bake loaves about 45 minutes or until loaves sound hollow when lightly tapped. Remove to wire racks to cool.

Jamaican Cherry Ginger Bread

**1 cup milk
3 tablespoons butter
2 1/2 teaspoons active dry yeast
1/4 cup firmly packed brown sugar
1/4 cup lime juice
1 teaspoon salt
3 1/4 cups bread flour, divided
2/3 cup toasted coconut
1/2 cup dried tart cherries
1 tablespoon grated lime peel
2 teaspoons minced fresh ginger (or 3/4 teaspoon ground ginger)**

Put milk and butter in a medium saucepan; heat until warm (105 to 115 degrees F). Pour milk mixture into a large mixing bowl. Add yeast; stir until dissolved. Add brown sugar, lime juice and salt; mix well. Add 2 cups bread flour. Beat on low speed with an electric mixer until flour is moistened; beat 3 minutes at medium speed. Stir in remaining 1 1/4 cups bread flour, coconut, dried cherries, lime peel and ginger; mix until dough pulls cleanly away from sides of bowl.

Knead dough on a lightly floured surface until smooth and elastic, adding more bread flour, if needed. Place dough in a greased mixing bowl; cover loosely with plastic wrap and a cloth. Let rise in a warm place (80 to 85 degrees F) about 1 hour, or until double in size.

Punch down dough several times to remove all air bubbles. Let rest 15 minutes. Shape into a loaf. Place in a greased 8 1/2 x 4 1/2-inch loaf pan. Cover; let rise in a warm place 45 to 60 minutes, or until double in size.

Bake in a preheated 350 degree F oven 40 to 50 minutes, or until golden and loaf sounds hollow when lightly tapped. Remove from pan immediately. Let cool on a wire rack. Serve warm or at room temperature.

Makes 1 loaf, about 16 slices.

To toast coconut: Spread coconut in an ungreased pan. Bake in a preheated 350 degree F oven 5 to 7 minutes, stirring occasionally, or until golden brown.

King's Hawaiian Bread

6 cups flour, divided
3 eggs
1 cup pineapple juice
1 cup water
3/4 cup granulated sugar
1/2 teaspoon ginger
1 teaspoon vanilla extract
2 packages yeast
1/2 cup (1 stick) butter or margarine
1/2 cup flour

Beat eggs; add pineapple juice, water, sugar, ginger, vanilla extract and melted butter or margarine. Put 3 cups of the flour in large mixing bowl. Add egg mixture and stir until well mixed. Sprinkle in yeast, 1 package at a time, mixing well. Gradually add remaining 3 cups of flour. Batter will be hard to mix with spoon. You may have to use your hands. Make sure it is mixed well. Leave batter in bowl and cover with cloth and place in warm place. Let rise for 1 hour.

Remove from bowl and knead in the 1/2 cup flour. Knead about 10 times. Divide into 3 equal parts and place in well-greased round cake pans. Cover and place in warm place and let rise again, for 1 hour.

Bake at 350 degrees F for 25 to 30 minutes.

LuAnn's Seedtime and Harvest Loaves

Makes two 2 1/4 pound loaves. About 32 slices.

Each slice contains about 150 Calories; 3g Fat; 7g Protein; 4g Dietary Fiber; 0mg Cholesterol; 206mg Sodium. Each slice also contains about 1/3 of the RDA for Vitamin A as well as significant amounts of several of the B vitamins!

2 cups water
1 cup canned pumpkin puree (not pie mix)
1/3 cup honey or brown rice syrup
2 tablespoons olive oil
2 tablespoons flax seeds (ground preferred)
1/2 cup uncooked millet
1 tablespoon salt
6 1/2 cups whole wheat flour, divided use
4 teaspoons bread machine yeast
1/2 cup soy flour
4 tablespoons gluten, wheat (also known as "vital gluten", available in large supermarkets on the baking aisles, or in health food stores)
1/2 cup roasted sunflower seeds
1/2 cup roasted pumpkin seeds

1. In the mixing bowl of a duty electric mixer, combine the water, pumpkin, honey or brown rice syrup, olive oil, ground flax seeds, millet, salt, 2 CUPS of the whole wheat flour, bread machine yeast, soy flour, wheat gluten, and sunflower and pumpkin seeds. Using a dough hook attachment, beat the mixture on medium-high speed for about 2 minutes to begin developing gluten. Stop the mixer and add 2 more cups of the flour; with mixer on low speed, gradually mix in 2 more cups of the flour. Continue kneading the dough in the mixer for about 5 minutes; adding as much of the remaining flour as is necessary for dough to cling together in a ball and leave the sides of the mixing bowl clean.

2. Lift the dough out of the bowl momentarily, brush the inside of the mixing bowl with olive oil or spray with no-stick cooking spray. Return the dough to the bowl; turn to coat all sides lightly with oil. Cover the top of the bowl with plastic wrap. Set the bowl in a warm place; allow to stand for about 1 to 1 1/2 hours or until the dough is doubled in bulk. Punch down.

3. Spray a large baking sheet with no-stick cooking spray; set aside. Divide the dough into two equal pieces, about 2 1/4 pounds each. On a lightly floured work surface, shape each half into an oval loaf. Carefully transfer the loaves to the prepared pan, allowing several inches between them to allow for rising. Using a sharp, serrated knife, cut 3 shallow slashes diagonally (going about 1/4-inch deep) at equal intervals, across the top of the loaves. Cover the loaves with a clean, lightweight towel; allow to rise for about 45 minutes, or until the loaves have approximately doubled in bulk. When nearly ready to bake, preheat the oven to 350 degrees F.

4. Bake the loaves in the preheated 350 degree F oven for about 40 minutes or until they are nicely browned and sound "hollow" when tapped. (If necessary, cover lightly with foil during the last few minutes of baking time to prevent overbrowning). Remove from the oven. Brush the loaves lightly with olive or flax seed oil. Remove to a wire rack. Cover loosely with the clean, lightweight towel until the loaves have cooled completely. Store in airtight bags or container. Bread will stay flavorful and moist for several days. Extra delicious toasted!

Milwaukee Rye Bread

1 1/2 packages active dry yeast
2 cups hot potato water
1 tablespoon salt
4 cups rye flour
2 cups wheat flour
1 cup riced potatoes, solidly packed
1 teaspoon caraway seed

Dissolve yeast in 1/4 cup of the warm liquid. Add remaining liquid. Stir in remaining ingredients. Knead until smooth and elastic. Let rise in warm place until doubled. Form into loaves. Place in loaf pans. Let rise.

When doubled in bulk, brush top with water; bake at 375 degrees F for 1 hour or longer.

Makes 2 loaves.

Miracle Bread

Part 1

1/2 cup lukewarm water
2 packages dry yeast
1 tablespoon granulated sugar

Mix together until dissolved.

Part 2

2 cups boiling water
2 tablespoons shortening
2 tablespoons granulated sugar
2 teaspoons salt

Mix and cool to lukewarm temperature.

Mix Parts 1 and 2 together, then add about 6 1/4 cups flour; blend well. Turn dough upside down every 10 minutes for approximately 4 or 5 times to avoid getting a crust on the dough. Divide dough in half and roll as you would pie dough. Roll back up into a jellyroll. Make several diagonal cuts across top. Put in bread pan and let rise until double, about 1 hour.

Just before baking, spread a mixture of 1 egg plus 2 tablespoons milk on top. Sprinkle with sesame seeds, poppy seeds, etc. For a hard crust, use water with the egg instead of the milk. Bake at 425 degrees F for 15 to 25 minutes.

Makes 2 loaves or 3 long Italian loaves.

Rye Bread

Add 1 tablespoon caraway seed, 2 1/2 cups rye flour and 4 cups white flour instead of 6 1/4 cups white flour.

Wheat Germ

Add 1/4 cup wheat germ to each 3/4 cup flour.

Raisin Bread

Add 1/4 cup raisins per white loaf

Rolls

For rolls, use a little less flour, making a softer dough.

Cinnamon Rolls

Roll out dough, spread with butter. Sprinkle with cinnamon and brown sugar. Roll and cut into slices. Put butter and brown sugar in bottom of pan. Lay in slices and let double.

No Fail Yeast Bread

5 cups warm water
1/4 cup oil
1 1/2 tablespoon salt
1 cup honey or 3/4 cup sugar
3 tablespoon yeast
3 tablespoon dough enhancer, (optional)
11 1/4 cups flour

This recipe is easiest if a large mixer is used. If a mixer is unavailable, dough may be kneaded by hand.

Combine water, oil, salt, sugar (or honey) and dough enhancer. Add yeast, mix. Stir in enough flour to make a soft dough. Knead for 8 – 10 minutes. Flour hands and remove from mixer.

Divide into 4 parts. Shape each part into a loaf and place into greased loaf pans. Cover and allow to rise until dough is 1 inch above pan. Preheat oven to 350 degrees. Bake 30 min.

NOTE: A nice variation is to make sweet rolls. Take 1 or 2 of the pieces of bread dough divided to make a loaf. Roll each portion of dough out into a 14 x 8 inch rectangle on a lightly floured surface. Brush with 1–2 tablespoons softened butter, then sprinkle with cinnamon and sugar. Roll up dough. Cut into 1 inch slices and place on greased baking pan. Allow to rise until double in bulk. Bake as above.

No-Knead Bread

5 cups biscuit mix
4 tablespoons granulated sugar
1/2 teaspoon salt
2 packages dry yeast
2 cups warm milk (105 to 110 degrees F)
4 eggs
1/4 teaspoon cream of tartar

Sift into a large bowl the biscuit mix, sugar and salt. Soften yeast in milk. Beat eggs with cream of tartar until thoroughly mixed. Combine milk mixture with eggs and pour into dry ingredients. Stir until well mixed. This makes a heavy, sticky mixture. Set aside in a warm place covered with a damp cloth (a yeast mixture rises best at about 80 degrees F).

When doubled in bulk, stir down and fill two loaf pans, which have been greased, about half way. Again, allow mixture to double its size before baking at 350 degrees F about 20 minutes.

Serve very hot. This bread freezes well, but must be allowed to thaw completely before re-heating.

Makes 2 loaves.

No-Knead Dill Bread

1 tablespoon active dry yeast
2 1/2 cups flour
1/4 cup lukewarm water 105 to 115 degrees F
1 cup cottage cheese room temperature
2 tablespoons granulated sugar
1 tablespoon dried minced onion
1 tablespoon butter room temperature
2 teaspoons dill seed
1 teaspoon salt
1/4 teaspoon baking soda
1 egg at room temperature
Melted butter
Salt

Preheat oven to 350 degrees F.

Combine yeast and flour and set aside.

Place water in a food processor, add cottage cheese, sugar, onion, butter, dill seed, salt, baking soda, egg and flour mixture, processing until thoroughly mixed.

Lightly grease and 8-inch round casserole dish. Place dough in dish. Cover with a light lint free towel. Let rise in a warm place until doubled in size, about an hour.

Bake 40 to 50 minutes. After removing bread from oven, brush top with melted butter, sprinkle with salt.

Oatmeal Batter Bread

3/4 cup boiling water
1/2 cup old-fashioned rolled oats
3 tablespoons shortening
1/4 cup honey
1 teaspoon salt
1/4 teaspoon apple pie spice
1 package dry yeast
1/2 teaspoon granulated sugar
1/4 cup warm water
1 egg, slightly beaten
1 1/4 cups flour
1 1/2 cups flour

In medium bowl, stir together boiling water, oats, shortening, honey, salt and apple pie spice until well mixed. Cool.

Mix yeast, sugar and warm water, stirring until dissolved. Add yeast mixture, egg and 1 1/4 cups flour to oatmeal mixture. Beat well. Gradually add the 1 1/2 cups flour. Beat until batter is smooth. Spread batter into greased 9 x 5-inch loaf pan. Cover with towel and let rise 45 minutes.

Bake at 375 degrees F for 1 hour.

Old-Fashioned Oatmeal Bread

1 3/4 cups boiling water
1 cup rolled (quick-cooking) oats
5 1/3 tablespoons (2/3 stick) butter
1/2 cup table molasses (golden, barrel)
1 tablespoon salt
2 packages dry yeast
1/4 cup lukewarm water
Pinch of granulated sugar
2 large eggs, lightly beaten
6 cups sifted all-purpose flour

Combine boiling water, rolled oats, butter, molasses and salt in a large mixing bowl. Cool to lukewarm. While cooling, proof the yeast by adding it to the lukewarm water with the sugar. If it foams, it is active. Add to the lukewarm oat mixture and blend well. Gradually stir in the eggs and flour. The dough will be stickier than regular bread dough. Pour into a greased bowl, cover with a damp cloth and place in the refrigerator for at least 2 hours or until needed.

Remove the chilled dough and knead about 2 minutes to remove air bubbles. Divide into two and shape into loaves on a well-floured surface. Generously grease two loaf pans and sprinkle extra rolled oats around their bottoms and sides. Place the loaves into the greased pans. Cover with a damp cloth and let rise in a warm, draft-free place until double in bulk, approximately 2 hours.

Bake in a preheated 375 degree F oven for 45 to 50 minutes or until done. The bread should pull away from the sides of the pan. Remove from pans at once and serve warm.

Olive–Dill Casserole Bread

2 packages dry yeast
2 cups warm water (105 to 115 degrees F)
1/4 cup minced fresh dill weed or
1 1/2 tablespoons dried dill weed
2 tablespoons granulated sugar
3 tablespoons chopped pimento–stuffed olives
2 tablespoons butter or margarine, melted
2 teaspoons salt
4 1/2 cups all–purpose flour, divided
1 teaspoon dill seed

Dissolve yeast in warm water in a large bowl, and let stand 5 minutes. Stir in dill weed, sugar, olives, butter, salt and 2 cups of the flour. Beat at medium speed with electric mixer until mixture is smooth. Gradually stir in enough remaining flour to make a soft dough. Place dough in a well–greased bowl, turning to grease top. Cover and let rise in a warm place (85 degrees F), free from drafts, 45 minutes or until doubled in bulk. Dough may be light and bubbly.

Punch dough down and vigorously stir with a wooden spoon 30 seconds. Turn out into a lightly greased 2–quart round casserole. Sprinkle top of dough with 1 teaspoon dill seed. Bake at 375 degrees F for 55 to 60 minutes, covering top of bread with aluminum foil to prevent overbrowning, if necessary.

Remove bread from casserole and let cool on wire rack. Baked bread may be frozen for up to 3 months, if desired.

Onion Bread

1 cup milk, scalded
3 tablespoons granulated sugar
1 tablespoon salt
1 1/2 tablespoons oil
2 tablespoons active dry yeast
1/4 cup warm water
1/2 cup chopped onion
6 cups unbleached flour

Combine milk, sugar, salt and oil in a large bowl and cool until lukewarm. Dissolve yeast in warm water and stir into the milk mixture. Add the onion. Beat vigorously for 10 minutes, gradually adding about 4 cups of the flour, until the dough begins to pull away from the sides of the bowl. Turn out on a lightly floured surface. Knead for 8 to 10 minutes, until dough is smooth and elastic, adding flour as necessary to prevent stickiness. Lightly oil a large bowl. Place dough in a bowl and turn to coat on all sides. Cover with plastic wrap and let rise in a warm, draft-free place until doubled in bulk — about 45 minutes.

Grease two loaf pans. Punch down the dough. Divide in half, shape into loaves, and place in the pans. Cover with a tea towel and let rise until doubled in bulk — about 20 minutes. Preheat the oven to 350 degrees F. Bake for 1 hour. Transfer to a wire rack to cool.

Pan Dulce

Dough

2/3 cup milk
2 tablespoons shortening
2 tablespoons butter
2 eggs, beaten
1/3 cup milk
1 package dry yeast
1/2 teaspoon granulated sugar
4 1/2 cups flour
1/2 cup granulated sugar
2 tablespoons brown sugar
1/2 teaspoon cinnamon
1/2 tablespoon salt

Combine the 2/3 cup milk, shortening and butter in a saucepan. Heat just enough to melt the shortening and butter, then allow the mixture to cool to room temperature. At this point stir in the beaten eggs. Heat the 1/3 cup milk until it is just room temperature and stir in the yeast and 1/2 teaspoon sugar. Allow the mixture to sit until bubbles form on the surface, about 10 minutes, then stir it into the milk and egg mixture.

Meanwhile, mix together the flour, 1/2 cup sugar, 2 tablespoons brown sugar, cinnamon and salt. Next, stir in the yeast and milk and egg mixture to make a medium dough, one that is not too damp or too dry, adding flour or water as needed. Knead the dough for 5 to 10 minutes or process it in a food processor for 40 seconds. Lightly grease the dough, place it in a dish, cover it with a damp towel, and allow it to rise until doubled in size, about 1 to 1 1/2 hours.

While the dough is rising cream together the topping ingredients.

After the dough has risen, divide it into 16 balls, then roll balls into circles about 3 inches in diameter and place them on baking sheets. Brush each dough circle with a mixture of 1 egg white and 2 tablespoons water, then cover them with a thin layer of the topping. At this point you may leave the topping as is or cut designs such as parallel lines into it with a thin knife. Next, drape a damp towel over the rolls and allow them to rise until doubled in size, 30 to 40 minutes. Bake about 20 minutes in an oven preheated to 375 degrees F.

Topping

3/4 cup flour
3 tablespoons brown sugar
3 tablespoons granulated sugar
1/2 teaspoon cinnamon
1/4 cup butter
2 egg yolks
3/4 teaspoon vanilla extract

Peasant Bread Made with Sponge

2 loaves

Bread Sponge

The sponge can be refrigerated for one week or frozen for up to three months.

1 1/2 cups warm water (about 110 degrees F)
1/2 teaspoon active dry yeast
3 1/2 cups bread flour

In electric mixer, combine 1/4 cup water and yeast. Let stand until yeast is creamy, about 10 minutes. Add remaining water and flour, mixing on low speed 2 minutes. It will be the consistency of a wet dough.

Place in a lightly oiled bowl. Cover and let stand at room temperature for 24 hours. (If refrigerated or frozen, bring to room temperature before using).

Makes about 3 1/2 cups.

Peasant Bread

2 cups plus 1 tablespoon warm water (about 110 degrees F)
1 1/4 teaspoons active dry yeast
1 cup sponge, pulled into small pieces (recipe above)
6 cups bread flour
1/2 cup white, light or medium rye flour
1 tablespoon salt

Preheat oven to 450 degrees F.

In electric mixer, combine 1/4 cup water and yeast. Let stand until yeast is creamy, about 10 minutes. Add 1/2 cup more water and sponge. Mix on low speed using paddle attachment about 2 minutes.

Add flours, salt and remaining water. Mix 1 minute longer.

Using dough hook, mix on medium low speed, pulling dough from hook two or three times, until dough is soft and sticks to fingers when squeezed, about 8 minutes Or knead by hand, 15 to 20 minutes.

On a floured work surface, knead dough into a ball by hand, four or five turns. Place smooth side up in a lightly oiled bowl. Cover with plastic wrap. Let rise in a warm place until tripled in bulk, about 3 hours.

Turn dough onto floured surface. Flour top and cut in half. Roll up one piece of dough lengthwise, flatten slightly and roll lengthwise again.

On an unfloured surface, cup your hands around the sides of the dough and move it in small, circular motions, until top of dough is rounded and bottom is smooth.

Flour a piece of parchment and place dough on it and cover loosely with oiled plastic wrap, then cover

with a towel. Repeat process with second piece of dough.

Let rise in a warm place until doubled in bulk, about 50 minutes.

Thirty minutes before this final rise is completed, place a baking stone or baking sheet in the oven and an empty baking pan on the lowest shelf and heat oven.

Sprinkle dough with flour and dimple the surface with your fingertips and let rise 10 minutes more.

Using a baker's peel or baking sheet, slide loaves and parchment onto the baking stone or baking sheet. Pour 2 cups very hot water into the heated baking pan to create steam.

Bake 25 to 30 minutes or until dark golden brown and hollow sounding when tapped on the bottom. Transfer to a wire rack to cool for at least 30 minutes before slicing.

Pepper Cheese Bread

1 1/2 cups finely diced green peppers
3 tablespoons olive oil, divided
2 tablespoons active dry yeast
1/2 cup warm water (115 degrees F)
1 teaspoon granulated sugar
1 cup milk
2 tablespoons honey
1 1/2 teaspoons salt
1 1/2 cups (6 ounces) shredded Cheddar Cheese
3 eggs
4 1/2 cups all-purpose flour
1 tablespoon water

In a skillet, sauté peppers in 1 tablespoon of the olive oil for 15 minutes, or until tender. Set aside. Dissolve the yeast in warm water. Stir in the sugar; let stand for five minutes.

Heat milk, honey, salt and remaining 2 tablespoons olive oil to approximately 115 degrees F. Remove from heat and stir in cheese. Stir in 2 eggs and reserved peppers; add to yeast mixture.

Add 2 cups flour; beat until smooth. Stir in enough remaining flour to form a soft dough. Do not knead.

Cover and let rise in a warm place until doubled, about one hour.

Punch dough down; spoon into two greased 8 x 4 x 2-inch loaf pans. Cover and let rise until doubled in size.

Beat water and remaining egg; brush over loaves. Bake at 375 degrees F for 25 – 30 minutes or until golden brown.

Makes 2 loaves.

Pesto Chicken Bruschetta

2 tablespoons olive oil
1 teaspoon garlic, coarsely chopped
8 (1/4-inch) diagonal slices sourdough bread
1/2 cup Asiago cheese, grated
2 tablespoons prepared pesto
1/4 teaspoon pepper
4 boneless, skinless chicken breast halves
12 slices mozzarella cheese
2 tomatoes, sliced

In a 10-inch skillet, heat 1 tablespoon olive oil and 1/2 teaspoon garlic. Add 4 slices bread. Cook over medium-high heat, turning once, 5 to 7 minutes or until toasted. Remove from pan. Add remaining oil and garlic; repeat with remaining bread slices. Sprinkle 1/4 cup Asiago on bread.

In same skillet, combine pesto and pepper. Add chicken, coating with pesto. Cook over medium-high heat, turning once, 8 to 10 minutes or until chicken is brown.

Place 3 slices of mozzarella on each bread slice; top with tomato slice. Slice chicken pieces in half horizontally. Place on tomato; sprinkle with remaining Asiago cheese.

Makes 4 servings.

Pita

1 package yeast
1 1/3 cups warm water
1 tablespoon vegetable oil
1 teaspoon granulated sugar
1 teaspoon salt
3 to 4 cups flour

Dissolve yeast in warm water. Stir in oil, sugar and salt, then stir in 2 cups of the flour. Beat until smooth. Stir in remaining flour until the dough is easy to handle. Knead for 10 minutes. Cover and let rise in a greased bowl until double in size — about 1 hour.

Punch down. Separate into 6 equal parts. Shape into balls. Cover; let rise 30 minutes.

Roll each ball into a 6- or 7-inch circle 1/8-inch thick. Place 2 circles in opposite corners of each of 3 ungreased cookie sheets. Cover and let rise for 30 minutes.

Bake for 10 minutes at 450 degrees F until puffed and brown.

Quick French Bread

1 package yeast
2 cups lukewarm water
1 1/4 tablespoons salt
1 tablespoon granulated sugar
5 or 6 cups flour

Add yeast to water, then add salt and sugar. Stir until the yeast dissolves. Beat the flour into the yeast water, a cup at a time, using a wooden spoon to stir. Add as much flour as you need to make a smooth dough. Knead until smooth. Brush top and sides with oil and cover the dough with a towel. Let stand in a warm place to rise until double in bulk.

Turn the dough onto a floured bread board and shape into long French loaves. Place the loaves on a baking sheet sprinkled with cornmeal and let stand to rise for 5 minutes.

Slash the tops of the loaves in several places, brush them with water and place in a cold oven.

Preheat the oven to 400 degrees F. Place a pan of boiling water in the oven with the loaves and bake them for 45 minutes, or until crusty done.

Rice Bread

1 1/2 cups well-cooked rice
1 egg
2 tablespoons butter
1 tablespoon granulated sugar
1 cup very warm water or milk
1 package dry yeast
4 cups or more all-purpose flour
2 teaspoons salt

Beat rice, egg, butter, sugar, water and yeast together briefly. Set aside to proof well, 30 or 40 minutes, until barmy. Pour into a sieve and rub the rice through. Unlike most sieving operations, this one goes quickly. Beat in the flour and salt until smooth. The dough should be quite soft, but not liquid. Add a little more flour if necessary and let rise in the bowl, covered, until doubled, about one hour.

Beat down vigorously. Shape in one large loaf and place in a buttered 9 x 5-inch bread pan or make two loaves for 5 x 3-inch bread pans. Or you can shape the dough into egg-size rolls. Let the loaves or rolls rise, covered loosely, until double in volume, about 1 hour.

Slash and loaves or rolls deeply just before baking. Place the bread into a preheated 450 degree F oven and immediately decrease the heat to 400 degrees F. Bake until light brown, about 40 minutes for loaves, 20 minutes for rolls.

Rice Flour Bread

Yield: 14 servings

2 teaspoons granulated sugar
1/2 cup warm water
1 package active dry yeast
1 1/4 cups water
1/4 cup vegetable shortening
1 cup brown rice flour
2 cups white rice flour
1/4 cup granulated sugar
4 teaspoons xanthan gum or 1 tablespoon dry pectin
2/3 cup non-instant dry milk or 1/3 cup soy powder
1 1/2 teaspoons salt
2 eggs

Dissolve the 2 teaspoons sugar and 1/2 cup water in a 2-cup bowl. Sprinkle on yeast. Set aside for 10 minutes or until froth nearly reaches top.

Combine water and shortening in saucepan. Heat until shortening melts. Cool to lukewarm.

Combine dry ingredients in mixer bowl. Add yeast mix to flours. Blend well. Add shortening mix. Blend well. Add eggs.

Knead for a few minutes. Let dough rise in a warm place until doubled, about an hour. Pour dough into greased, small bread pans 3/4 full or into cans for round breads. Let rise again.

Bake at 400 degrees F for 10 minutes. Place foil over breads and bake for 50 minutes. Remove from pans immediately, cool on rack.

NOTES: Recipe may be doubled. Dough may be shaped for hot dog or hamburger buns after first rising. For herb bread, add 2 tablespoons fennel seeds or dried herbs of choice to dry flour.

Round Herb Loaf

1 package active dry yeast
1/4 cup warm water
1 1/4 cups warm milk
2 tablespoons vegetable oil
1 egg
2 tablespoons granulated sugar
1 1/2 teaspoons salt
3 cups flour
1/3 cup melted butter
2 tablespoons grated Parmesan cheese
1 tablespoon sesame seed
1/2 teaspoon garlic salt
1/2 teaspoon paprika

Grease a 2-quart casserole. Dissolve yeast in warm water. Let stand a few minutes. Add milk, oil, egg, sugar and salt, mixing well. Gradually add flour. Knead briefly on a lightly floured board. Let rise until doubled in bulk.

Punch down dough. Pinch off walnut-size balls of dough; dip in melted butter. Place in 1 layer in casserole.

Mix cheese, sesame seed, garlic salt and paprika. Sprinkle one-half of this mixture over the layer of dough. Proceed in the same manner with the remaining dough; pour remaining butter over dough; sprinkle with the remaining herb mixture. Let rise until almost doubled.

Bake at 400 degrees F for 25 to 30 minutes in an ovenproof glass casserole with a rounded bottom.

Cool in casserole for 5 to 10 minutes. Serve warm.

Sally Lunn

1 package dry yeast
1/4 cup lukewarm water
1 teaspoon granulated sugar
6 tablespoons butter
6 tablespoons shortening
1 cup milk
4 cups flour
1/3 cup granulated sugar
2 teaspoons salt
4 eggs
Melted butter

Dissolve yeast in warm water; add sugar and set aside.

Warm butter, shortening and milk until all is melted; then let stand until lukewarm (105 to 110 degrees F).

Sift together flour, sugar, salt.

Beat eggs thoroughly and combine with milk and yeast mixtures. Beat well. Add flour and beat well. Set bowl in pan of hot water to rise. Leave a wooden spoon in the batter and cover all with towel. Every 20 minutes beat dough down; then put back in pan of hot water, cover with towel and let rise again. It will rise after every beating. Do this at least 3 hours (the wonderful texture is achieved by this beating).

After last beating, put dough in well-greased Bundt or other tube pan, cover with towel and let rise again (about 1 1/2 hours).

Bake at 325 degrees F for 45 to 60 minutes. Baste with melted butter during the last 10 minutes of baking.

If not serve immediately, it freezes beautifully wrapped in foil. Remove from freezer 1 hour before serving; heat in 350 degree F oven for 20 to 30 minutes in the foil. Serves 15.

Sandwich Bread

1 cup warm water (105 to 115 degrees F)
1 teaspoon granulated sugar
2 envelopes dry yeast
2 cups warm water (105 to 115 degrees F)
1/2 cup granulated sugar
1/2 cup vegetable oil
1 tablespoon salt
9 cups (about) all-purpose flour

Lightly grease a large bowl and set aside. Combine 1 cup warm water and 1 teaspoon sugar in another large mixing bowl. Sprinkle with yeast and stir until dissolved. Let stand in warm area until foamy — about 10 minutes.

Stir in remaining water and remaining sugar with oil and salt. Beat in flour, 1 cup at a time, until dough begins to hold together but is still sticky. Turn dough out onto a lightly floured surface and knead until smooth and elastic, adding more flour as necessary. Form dough into a ball. Transfer to lightly greased bowl, turning to coat entire surface. Cover bowl with plastic wrap, then with warm damp towel. Let stand in warm area until doubled in bulk, about 1 1/2 hours.

Lightly grease four 8 x 4-inch loaf pans. Punch dough down. Turn out onto lightly floured surface and knead briefly. Divide dough equally into fourths. Shape each into a loaf and transfer to prepared pans. Cover pans with plastic wrap and then with a warm damp towel. Let stand in a warm area until doubled, about 1 1/2 hours.

Preheat oven to 400 degrees F. Bake until loaves are golden brown and sound hollow when tapped on the bottom, about 20 minutes. Turn out onto wire racks and let cool completely.

Sauerkraut Bread

1 (1/4 ounce) package dry yeast
3/4 cup warm water (110 to 115 degrees F)
1/2 cup potato flakes
3 tablespoons packed brown sugar
1 teaspoon salt
1/2 teaspoon caraway seed
2 tablespoons vegetable oil
1 (14 ounce) can sauerkraut, drained, and chopped
3 1/2 to 4 cups flour

In large bowl, sprinkle yeast over water. Stir until dissolved. Blend in potato flakes, brown sugar, salt, caraway seed, oil and sauerkraut. Gradually add flour to make a stiff dough. Knead on floured surface for 4 minutes. Cover and let rise in warm spot until doubled in size, about 45 minutes to 1 hour.

Punch down and shape into loaf. Place in oiled 9 x 5-inch baking pan. Cover and let rise in warm place until doubled in size, about 45 minutes to 1 hour.

Preheat oven to 350 degrees F.

Bake for 50 to 60 minutes or until deep golden brown.

Makes 1 loaf.

Silly Dilly Bread

2 packages active dry yeast
2 cups warm water (115 to 120 degrees F)
2 eggs
1 (18.25 ounce) box yellow cake mix
1 cup Grape-Nuts
1 cup shredded Swiss cheese
1/2 cup Parmesan
1 tablespoon dill seed
4 cups all-purpose flour

Dissolve yeast in warm water. Add eggs, beating until blended. Add dry cake mix, cereal, Swiss cheese, Parmesan and dill. Beat well. Stir in flour. Divide batter between 2 well-greased loaf pans. Cover and let rise in warm place 1 to 1 1/4 hours or until nearly double.

Bake loaves in a 350 degree F oven for 55 to 60 minutes or until bread sounds hollow when lightly tapped. Cover with foil last 15 minutes.

Loosen edges with metal spatula; remove to cooling rack. Makes 2 loaves. To make only one loaf, use a one layer (Jiffy) cake mix and cut the remaining ingredients in half.

Soft Baked Pretzels

1 package dry yeast
1 1/2 cups warm water
1 tablespoon granulated sugar
4 cups flour (maybe more)
1 beaten egg
Coarse salt (optional)

Preheat oven to 425 degrees F.

In a large bowl, dissolve yeast in water. Add sugar and flour, and mix. Dough should be soft but not sticky. Add a little more flour if it is too sticky. Let dough rise for 30 minutes.

Cut dough into 12 pieces. Roll pieces of dough into 16-inch ropes. To make pretzels, curve ends of each rope to make a circle; cross ends at top. Twist ends once and lay down over bottom of circle. Spray cookie sheet with baking spray. Arrange pretzels on sheet. Brush on egg and sprinkle with coarse salt. Bake for 12 to 15 minutes, or until golden.

St. Joseph's Bread

2 to 3 cups unbleached flour
1/2 tablespoon active dry yeast
1 tablespoon honey
2/3 cup hot water
1/2 teaspoon salt
2 tablespoons butter
3 tablespoons aniseed
1/3 cup golden raisins
Corn meal

Combine 1 1/2 cups of the flour, yeast, honey, water, salt, butter and aniseed in a large bowl. Mix thoroughly. Add raisins. Beat for another 10 minutes, adding flour until the dough begins to pull away from the sides of the bowl. Turn out on a lightly floured surface. Knead for 8 to 10 minutes, until dough is smooth and elastic, adding flour as necessary to prevent stickiness. Lightly oil a large bowl. Place dough in bowl and turn to coat on all sides. Cover with plastic wrap and place in a warm, draft-free place until doubled in bulk — about 1 hour.

Grease a baking sheet and sprinkle with corn meal or line one with kitchen parchment. Punch down the dough. Shape into a long loaf. Place the loaf on the baking sheet and make three or four 1/2-inch diagonal slashes on the top. Cover with a tea towel and let rise until doubled in bulk — about 30 minutes.

Preheat the oven to 350 degrees F. Mist loaves with water or vinegar before baking and twice during baking. Bake about 40 minutes. Transfer to a wire rack to cool.

NOTE: Traditionally, you shape the bread to look like a patriarch's beard by making five torpedo loaves of graduated lengths, 1 long, 2 medium and 2 short. Place them close together on a baking sheet in the following order: 1 short, 1 medium, 1 long, 1 medium, 1 short. They will rise together and you'll have Pane di San Guiseppe.

Sugar Lump Cinnamon Bread

1 cup milk
1/2 cup butter or margarine
1/2 cup granulated sugar
1 teaspoon salt
2 packages yeast
1/3 cup warm water
1 tablespoon vanilla extract
1 egg
5 1/2 to 6 cups all-purpose flour

Filling

1/4 cup soft butter or margarine
1 tablespoon cinnamon
50 sugar cubes

Combine milk and butter and heat to scalding. Add sugar and salt and cool to lukewarm.

Soften yeast in the 1/3 cup warm water.

Add vanilla extract and egg to milk mixture. Add softened yeast. Add flour gradually as needed. Knead dough on floured surface until smooth. Let rise until double.

Punch dough down and divide in half. Roll each half to a 12 x 15-inch rectangle.

Filling: Mix together butter, cinnamon and sugar cubes. Use half on each rectangle, spreading as evenly as possible. Roll up and pinch edges to seal. Place in greased bread pans and let rise until double for 30 to 35 minutes.

Bake for 30 to 40 minutes at 375 degrees F.

Swedish Limpa Bread

2 packages active dry yeast
1 1/2 cups warm water (105 to 115 degrees F)
1/2 cup molasses
1/3 cup granulated sugar
2 teaspoons salt
1 tablespoon shortening
1 1/2 teaspoons aniseed
2 tablespoons grated orange peel
2 1/2 cups medium rye flour
2 1/2 cups all-purpose flour
Cornmeal

Dissolve yeast in warm water in mixing bowl. Stir in molasses, sugar, salt, shortening, aniseed, orange peel and rye flour. Beat until smooth. Stir in enough all-purpose flour to make dough easy to handle (dough will be sticky). Turn dough onto slightly floured surface. Cover; let rest 10 to 15 minutes.

Knead until smooth and elastic, about 5 minutes. Place in greased bowl; turn greased side up. Cover, let rise in warm place until double, about 1 hour. Dough is ready if an indentation remains when touched.

Punch down dough; round up and let rise until double, about 40 minutes.

Grease baking sheet; sprinkle with cornmeal. Punch down dough; divide in half. Shape each half into a round, slightly flat loaf. Place loaves in opposite corners of baking sheet. Let rise 1 hour.

Preheat oven to 375 degrees F. Bake until loaves sound hollow when tapped, 30 to 35 minutes. Remove from baking sheet; cool on wire racks.

Sweet Focaccia

2 1/2 cups warm water
1 envelope yeast
1/4 cup vegetable oil
1 egg
5 cups all-purpose flour
3/4 cup granulated sugar
Pinch of salt
1/2 cup raisins
Sugar/cinnamon

Dissolve yeast in warm water. Add oil and egg. Add to dry ingredients and mix well. Add raisins and knead well. Allow to rise until double in bulk.

Punch down and press out or roll out to fit a greased jellyroll or baking pan. Sprinkle with sugar and cinnamon. Bake at 375 degrees F for 25 to 30 minutes.

Sweet Grain Bread

1 cup milk
1/3 cup maple syrup
2 tablespoons butter or margarine
1 tablespoon molasses
1 1/2 teaspoons salt
1 package active dry yeast
1/4 cup lukewarm water
2 cups all-purpose flour
1/3 cup millet or sesame seeds
1/4 cup bran flakes
1 1/2 to 2 cups whole wheat flour

Heat milk to boiling; remove from heat and add syrup, butter, molasses and salt.

Soften yeast in lukewarm water in mixing bowl; let stand until bubbly. Add first mixture. Beat in all-purpose flour, millet and bran. Stir in 1 cup whole wheat flour. Turn onto a lightly floured surface. Knead until smooth and elastic, about 5 minutes, adding whole wheat flour as needed. Butter a large bowl; place dough in it, turning to butter top. Cover and let rise until double, about 1 1/2 hours.

Punch down. Shape into 1 loaf; place in a greased 8 1/2-inch loaf pan. Let rise until double, about 45 minutes. Bake in a 350 degree F oven for 40 minutes.

Makes 1 loaf.

Tomato Bread

2 cups tomato juice
1/2 cup tomato sauce
2 tablespoons butter
6 to 6 1/2 cups all-purpose flour
2 packages (2 tablespoons) dry yeast
3 tablespoons granulated sugar
1 teaspoon salt
1/2 teaspoon dried basil
3/4 teaspoon dried oregano
1/4 teaspoon ground rosemary
1/4 teaspoon ground fennel
1 garlic clove, crushed

Heat tomato juice, sauce and butter to 120 degrees F.

In a large bowl, combine 3 cups flour with yeast, sugar, salt, basil, oregano, rosemary, and fennel; add warmed tomato mixture and garlic. Mix with dough hook (or by hand) 3 minutes or 300 strokes, scraping bowl frequently.

Add 3 to 3 1/2 cups additional flour, until firm enough to handle; turn out onto floured board. Add enough flour that dough is not sticky; knead until smooth and elastic.

Place dough in a greased bowl; cover and let rise in a warm place until doubled, about 1 hour.

Punch down; let rest 15 minutes. Shape into two loaves; place in greased 9-inch bread pans. Cover loosely; let rise until nearly doubled, about 45 minutes.

Bake at 375 degrees F for 10 minutes; reduce heat to 350 degrees F and bake 30 minutes longer, until loaves sound hollow when tapped. Remove from pans; cool on a rack.

Tupperware Bread

9 cups flour
1 1/2 teaspoons salt
4 eggs, beaten
1 1/2 cups cool water
2/3 cup granulated sugar
2 packages yeast
1 1/2 cups milk, scalded
1 cup butter or margarine

Place 9 cups flour in Tupperware bowl. Make well in center of flour for liquid ingredients. In bowl add scalded milk, cool water, salt, sugar, yeast and eggs. Pour into well and DO NOT STIR. Place lid on bowl and burp. Let rise until lid pops off.

Melt butter; pour over flour mixture and stir. Place lid on bowl and burp. Let rise until lid pops off. Roll on floured board. Place in buttered pans. Let rise for about 30 to 45 minutes.

Bake at 350 degrees F for 10 to 12 minutes.

Tupperware Fix 'n' Mix Bread

**1 package yeast
1 1/3 cups warm water
2 tablespoons butter or margarine, melted and cooled
1 egg, beaten
1 1/3 teaspoons salt
3 1/3 cups flour**

Dissolve yeast in warm water. Add remaining ingredients, stirring until blended well; put lid on Fix 'n' Mix bowl. Burp the lid to seal. Place in warm place for 30 minutes.

Divide dough in 2 parts and place in greased bread pans. Let rise 30 minutes.

Bake at 350 degrees F for 30 minutes.

V-8 Bread

2 cups V-8
2 tablespoons butter
3 tablespoons granulated sugar
1 teaspoon salt
Scant 1 teaspoon basil
Scant 1 teaspoon oregano
1/2 cup grated Cheddar cheese
1/4 cup ketchup
1/4 cup warm water
1 package dry yeast
7 or more cups flour

Heat V-8 and butter until butter melts. Add sugar, salt, herbs, ketchup, and cheese. Cool to lukewarm.

Add lukewarm tomato mixture to 3 cups flour and yeast. Beat until smooth. Gradually add more flour until you have a soft workable dough. Knead 8 to 10 minutes until smooth and elastic. Place in greased bowl, let rise until doubled (1 1/2 hours).

Punch down and divide in half. Let rest 10 minutes, covered. Shape into loaves and place in well greased bread pans. Cover and let rise until doubled again (1 hour).

Bake at 350 degrees F for 25 to 35 minutes.

White Sage Bread

2 1/2 cups all-purpose flour
2 teaspoons finely chopped fresh sage leaves
1 teaspoon salt
1/2 teaspoon baking soda
1/4 cup lukewarm water
1 egg
1 cup cottage cheese
2 tablespoons unsalted butter, melted
Crushed roasted piñons or coarse kosher salt (optional)

Combine flour, sage, salt and baking soda. Dissolve yeast in the lukewarm water. In a food processor, blend egg and cottage cheese until smooth. Add 1 tablespoon of the butter and the yeast water. Mix again, then transfer to a large bowl. Gradually add flour mixture, kneading vigorously after each addition, until a stiff dough is formed. Cover with a dry cloth and let rest in a warm place until doubled in bulk, about 1 hour.

Punch down the dough and knead it on a lightly floured surface about 4 minutes.

Divide the dough in half and shape each part into a ball. Place the dough balls on a baking sheet, cover with a dry cloth, and let rise 15 minutes more. Preheat the oven to 350 degrees F.

Bake the bread about 40 minutes, until well risen, golden, and hollow-sounding when tapped. Brush the top with remaining butter and sprinkle with crushed roasted piñons (pine nuts) or coarse salt, if desired.

Whole Grain Bread

2 packages dry yeast
3 cups lukewarm water, divided
1 teaspoon honey
1/3 cup oil
1/4 cup molasses
1 tablespoon salt
2 cups wheat germ
7 cups whole wheat flour, divided
1 egg, beaten (optional)
1/4 teaspoon water (optional)
Sesame seeds, toasted (optional)

Dissolve yeast in 1 cup water (warmed to 105 degrees F) to which honey has been added. Let soak 5 to 10 minutes. Mix oil, molasses and remaining warmed water. Stir in salt and wheat germ. Combine yeast and molasses mixtures. Mix in 3 1/2 cups whole wheat flour; then mix in 3 more cups, blending as well as possible. Turn dough onto board and, using the remaining 1/2 cup flour, knead dough until it is smooth and springy (about 12 minutes). Put dough into oiled bowl, turning it in order to oil the surface. Cover with a towel and allow to rise until doubled in bulk (about 1 1/2 hours).

Punch dough down and let it rest for about 20 minutes. Knead dough about 5 minutes more; then divide it into 2 loaves. Place in two well-oiled loaf pans. If desired, brush tops with beaten egg, to which water has been added, and sprinkle with sesame seeds. Let rise until loaves are well rounded and high in pans (about 1 hour).

Bake in preheated 350 degree F oven for 1 hour or until bread tests done. Remove from pans. Cool on rack. To serve, slice thin, and spread with butter. This is a very filling bread.

Zwieback

1 package active dry yeast
1/4 cup warm water
1/4 cup milk
1/4 cup granulated sugar
1/4 cup melted butter
1/2 teaspoon salt
1/2 teaspoon powdered anise
3 eggs
Flour

Dissolve yeast in warm water. Scald the milk; cool to lukewarm. Add to the yeast. Add sugar, butter, salt, anise, the unbeaten eggs and enough flour to handle. Let rise until doubled in bulk.

Make into 3-inch oblong rolls. Place close together in a buttered pan in rows 2 inches apart. Let rise again and bake for 20 minutes at 400 degrees F.

When cold, cut into 1/2-inch slices and brown evenly in the oven.

Angel Biscuits

5 cups flour
1/4 cup granulated sugar
1 tablespoon baking powder
1 package yeast
1 teaspoon baking soda
1 teaspoon salt
1 cup butter or shortening
2 cup buttermilk
1/4 cup butter, melted

Mix dry ingredients, then cut in butter. Dissolve yeast in 2 tablespoons warm water. To yeast, add the buttermilk. Mix in all ingredients, except butter, well. Sprinkle board with flour, knead a few times to make soft but not sticky dough; roll to 1/4 inch, then cut with biscuit cutter. Dip in melted butter and fold over. Place close together. Let rise (optional). Bake at 400 degrees F for 15 minutes. Makes about 40 biscuits.

Apple Rum Buns

1 cup water
1/2 cup butter
1 package yeast
1/2 cup warm water
1 cup strained apple sauce
1/2 cup granulated sugar
1 tablespoon salt
5 cups all-purpose flour
1 egg

Boil the 1 cup water and butter for 10 minutes. Cool to lukewarm.

Dissolve yeast in the 1/2 cup warm water.

Combine remaining ingredients like any sweet dough. Punch down.

Shape into buns and bake at 400 degrees F for 15 to 20 minutes. Glaze.

Glaze

3 tablespoons rum or 1 tablespoon rum extract and 2 tablespoons water
Confectioners' sugar

Mix to make a glaze.

Applewood Fried Biscuits

1 quart milk
1/4 cup granulated sugar
2 2/3 packages dry yeast
1/2 cup shortening
3 teaspoons salt
7 to 9 cups flour

Add yeast to warm water. Add other ingredients and let dough rise. Work into biscuits and let drop into hot fat.

This recipe will make about seven dozen biscuits. They can be frozen individually and stored in plastic bags. When you work them up, don't let the biscuits rise too high. The fat should be slightly hotter than 350 degrees F. If the fat should be too hot, the biscuits will sag in the center.

Batter Buns

2/3 cup warm water
1 package dry yeast
2 tablespoons granulated sugar
1/2 teaspoon salt
1/4 cup soft shortening
1 egg
1 2/3 cups flour

Measure water into mixing bowl. Add yeast, stirring to dissolve. Add sugar, salt, shortening, egg and 1 cup of the flour. Combine with mixer on low speed, guiding batter into beaters with rubber scraper. Add remaining flour. Beat until smooth. Spoon into greased muffin cups, filling each a scant 1/2 full. Let rise in warm place until batter reaches top of muffin cups (about 30 to 40 minutes).

Bake at 375 degrees F for 18 to 20 minutes or until brown.

Makes about 12 buns.

Sunday Rolls

This makes about 2 to 2 1/2 dozen rolls.

2 packages yeast
1/4 cup warm water
1 cup milk
3/4 cup granulated sugar
1/2 cup unsalted butter
2 tablespoons Crisco shortening
1 teaspoon salt
2 eggs
1 cup mashed potatoes
4 1/2 to 5 cups bread flour
Melted butter

In a large bowl, dissolve the yeast in the water. Warm the milk, sugar, the 1/2 cup butter and shortening and salt together in a small, heavy pan over low heat, just until the butter and shortening melt. Set the pan aside to cool to lukewarm.

Add the liquid to the yeast, and let the mixture sit for 5 minutes. Mix in the eggs and potatoes. Stir in as much of the flour as is needed to form a soft dough. Cover the bowl with a towel, and let the dough rise until it has nearly doubled in size, about 1 1/2 to 2 hours.

Sprinkle a counter with some of the remaining flour, and knead the dough for a couple of minutes to make it smooth and elastic. Add in a little flour, if needed, to make the dough more workable. Roll the dough out to a 1/2- to 1/2-inch thickness. Cut it into rounds with a 3-inch biscuit cutter. Brush half of each roll's top with melted butter and fold the unbuttered half over it, so that the upper half extends about 1/2 inch beyond the lower half. Arrange the rolls on a greased baking sheet with the rounded side of each roll just touching the flat side of the roll next to it. Allow the rolls to sit, covered, for 1 hour or until they are doubled in size.

Preheat oven to 400 degrees F. Bake rolls for 10 minutes. Reduce the temperature to 350 degrees F and bake rolls an additional 10 to 12 minutes, or until they are nicely browned. Serve the rolls hot.

Bolillos (Mexican Hard Rolls)

**1 package active dry yeast
2 teaspoons granulated sugar
1 3/4 cups warm water (110 degrees F)
1 teaspoon salt
6 cups sifted all-purpose flour**

Stir yeast and sugar together in a large bowl; stir in warm water. Add salt, then beat in flour, 1 cup at a time, beating well after each addition. Add flour a tiny bit at a time after the first 4 cups, just until the dough becomes too stiff to stir. Turn out onto a lightly floured board and knead 8 to 10 minutes, or until smooth and satiny. Place in a lightly greased bowl, turning to grease the top of the dough, then cover with a sheet of wax paper and a towel. Let rise in a warm place free of drafts about 1 hour, or until doubled in bulk.

When dough has doubled, punch it down and allow to double again.

Cut dough into 36 equal pieces. Shape into football-like rolls, twisting each end. They should be rather flat with twisted ends. Lay rolls about 2 inches apart on a lightly floured baking sheet. After shaping the rolls, slash the tops with a sharp knife or scissors. Cover with a towel and let rise until doubled in bulk.

When nearly doubled, preheat oven to 400 degrees F and lightly oil the tops of the rolls with a pastry brush. Bake for 20 to 30 minutes or until lightly browned.

Makes 36 rolls.

Bride's Biscuits

5 cups flour
5 teaspoons baking powder
1 teaspoon salt
3 tablespoons granulated sugar
1/2 teaspoon baking soda
1 cup shortening
2 cups buttermilk
1 package dry yeast
5 tablespoons warm water

Sift dry ingredients, then cut in shortening. Add buttermilk. Dissolve yeast in warm water and add to mixture. Knead lightly. Roll out, cut with biscuit cutter and bake on greased cookie sheet at 450 degrees F about 10 to 12 minutes. Dough may be stored in the refrigerator, pinching off as much as is needed each time, or may be cut and then frozen.

Yields 5 dozen.

To freeze and prepare: Cut and freeze these biscuits in foil pans. Place them in a cold oven at night.

Next morning, turn oven to 450 degrees F when the bacon starts frying.

Butterflake Rolls

1/4 cup room temperature water
2 packages dry yeast
1/2 cup granulated sugar
1/2 cup shortening, melted
1 cup warm water
3 beaten eggs
4 1/2 cups flour
2 teaspoons salt

Mix all ingredients with spoon. Cover. Place in refrigerator overnight.

Next morning roll out dough and spread with butter. Fold over and roll three times spreading with butter each time.

Cut into 1 1/2 inch squares and dip in butter. Place rolls into muffin tins and let rise 2 hours. Bake 10 minutes at 400 degrees F.

NOTE: Dough may be kept covered in refrigerator for 2-3 weeks.

Butterhorn Rolls

1 package yeast
1/3 cup water
1/2 cup milk, scalded
1 teaspoon salt
1/4 cup granulated sugar
1 egg
2 1/4 cups flour

Dissolve yeast in water. Cool milk and add it with eggs, salt, sugar, then flour. Mix and knead. Let rise until double in size. Roll out in circles and brush with melted butter or margarine. Cut in pie-shape wedges; roll up. Brush with oleo again. Let rise.

Bake for 15 minutes at 400 degrees F or until golden brown.

NOTE: recipe may be doubled.

Buttermilk Pan Rolls

2 1/2 to 3 cups all-purpose flour
1 package Red Star® Quick-Rise Yeast
2 tablespoons granulated sugar
1 teaspoon salt
1/2 teaspoon baking soda
1 cup buttermilk
1/4 cup water
1/4 cup shortening

Preheat oven to 400 degrees F.

In large mixer bowl, combine 1 cup flour, yeast, sugar, salt and baking soda; mix well. In saucepan, heat buttermilk, water and shortening until warm (120 to 130 degrees F); shortening does not need to melt). Add to flour mixture. Blend at low speed until moistened; beat 2 minutes at medium speed. By hand, gradually stir in enough remaining flour to make a soft dough. Knead on floured surface until smooth, about 2 minutes. Press dough evenly into greased 9-inch square cake pan. Sprinkle top of dough lightly with flour. With table knife, cut dough into 12 rolls, cutting almost to bottom of pan. Cover; let rise in warm place about 20 minutes.

Bake at 400 degrees F for 15 to 20 minutes until golden brown. Remove from pan. Break apart into rolls; serve warm.

Makes 12 rolls.

Butterscotch Rolls

1 or 2 packages yeast
1 small box butterscotch pudding mix
1 1/2 cups milk
2 eggs, beaten
5 or more cups flour
1/4 or 1/2 cup warm water
1/2 cup butter
1/4 teaspoon butter flavoring (optional)
1 teaspoon salt

Dissolve yeast in warm water. Set aside.

Combine pudding mix and milk, cook until thick. Stir in butter and butter flavoring. Cool. Add beaten eggs and salt. Stir in a little flour. Add yeast. Add more flour to make stiff dough. Knead and place in a greased bowl. Cover with wax paper and cloth and let rise until double in bulk.

Filling

1/4 cup butter, melted
2/3 cup brown sugar
2/3 cup coconut
Confectioners' sugar (optional)
1/4 teaspoon burnt sugar flavoring
2 tablespoons flour
1/3 cup pecans, chopped

Mix filling ingredients together. Divide dough into 3 or 4 parts. Roll each into a circle. Cut into wedges. Put 1 teaspoon of filling at wide end of dough and roll u towards point. Place on greased cookie sheet. Let rise until double in bulk. Bake at 375 degrees F for 12 to 15 minutes. May be frosted with confectioners' sugar frosting, if desired.

Cake Mix Cinnamon Rolls

3 (.25 ounce) packages active dry yeast
2 1/2 cups warm water
1 (14.5 ounce) box white cake mix
4 1/2 cups all-purpose flour
1/2 cup butter, softened
1/2 cup brown sugar
2 teaspoons ground cinnamon
1/4 cup butter, melted
1/3 cup granulated sugar

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

In a large bowl, combine the yeast mixture with the cake mix and 3 cups of the flour; stir to combine. Add the remaining flour, 1/2 cup at a time, stirring well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.

Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 30 minutes.

Punch down the dough and turn it out onto a lightly floured surface. Roll the dough into a 10 x 16-inch rectangle. Spread the softened butter over the rectangle; sprinkle on brown sugar and cinnamon. Starting from one of the long sides, roll up the rectangle and cut into 1 inch wide rolls. Preheat oven to 375 degrees F (190 degrees C).

Grease a 9 x 13-inch baking pan. Pour the melted butter into a small bowl and mix the white sugar and pecans in another small bowl. Dip the top of each roll in the melted butter, then in the sugar and pecan mixture, then place the topped rolls snugly into the prepared pan. Cover the rolls with a damp cloth and let rise until doubled in volume, about 30 minutes. Bake at 375 degrees F (190 degrees C) for 20 minutes, or until rolls are golden.

Caramel Pecan Sticky Rolls

Rolls

1 package yeast
1/4 cup warm water
1/2 cup milk
1/2 cup unsalted butter, divided
1/3 cup granulated sugar
1/2 teaspoon salt
1/2 teaspoon vanilla extract
2 eggs
2 1/4 to 2 1/2 cups all-purpose flour
1 tablespoon ground cinnamon
1/2 cup dark brown sugar

Sprinkle the yeast over the warm water in a small bowl, and let it dissolve. Heat the milk and 1/4 cup of the butter together in a small saucepan until the butter is melted. Pour the milk and butter into a large mixing bowl, and stir in the sugar, salt and vanilla extract. Let the mixture cool to lukewarm, and add the yeast. Beat in the eggs. Gradually mix in the flour, adding only as much as is needed to make a smooth dough. Turn the dough out onto a floured surface, and knead until it is satiny.

Rinse and dry the bowl, and coat it lightly with oil. Place the dough back in the bowl, and turn it over so that it is covered with a film of oil. Cover the bowl with a towel, and set the bowl aside in a warm place until the dough rises to double its original size, about 1 1/2 hours. While the dough is rising, butter a 12 x 9-inch baking pan. Prepare the Topping.

Knead the risen dough lightly, and roll it out into a rectangle about 10 inches by 12 inches. Melt the final 1/4 cup of butter, and spread it on the dough. Sprinkle with the cinnamon and brown sugar. Roll up the dough carefully from one of the rectangle's longer sides. Cut the roll into slices about 1 inch thick. Arrange the slices over the topping in the baking pan. Cover the pan loosely, and let the dough rise until it is doubled in size again.

Bake the rolls 30 minutes or until they are golden brown. Run a knife around the inside edge of the pan and invert the rolls onto a plate or tray. Serve the rolls immediately, or let them cool and reheat them, covered, the following morning.

Topping

1 cup dark brown sugar
1/2 cup pecan pieces, toasted
1/4 cup unsalted butter, cut into several pieces
6 tablespoons corn syrup

Scatter the brown sugar, pecans, and butter bits in the dish, and drizzle with the corn syrup. Place the pan in the oven, and set the oven to 350 degrees F.

Heat the pan for a few minutes, until the butter has melted and the syrup is runny. Remove the pan from the oven, but leave the oven on. Stir the mixture if it has melted unevenly. Set the pan aside.

Chelsea Buns

1 cup milk
1/3 cup granulated sugar
2 teaspoons salt
1/2 cup shortening
1/2 cup water
1 teaspoon granulated sugar
1/2 cup lukewarm water
1 envelope active dry yeast
5 cups flour
3/4 cup lightly packed brown sugar
3 tablespoons butter
3 tablespoons hot water
3/4 cup red and green maraschino cherries
1 cup seedless raisins
1/2 cup pecan halves or chopped walnuts
1/2 cup soft butter
3/4 cup lightly packed brown sugar
1 tablespoon cinnamon

Scald the milk. Pour it into a large bowl and the 1/3 cup of sugar, salt, shortening and the first 1/2 cup water. Stir until the shortening melts. Cool to lukewarm.

Meanwhile, dissolve the 1 teaspoon sugar in the lukewarm water. Sprinkle the yeast over the water and let sit for 10 minutes, then stir briskly and add to the milk mixture. Beat in 2 1/2 cups of the flour. Then gradually add enough of the remaining flour to make a soft dough. Turn the dough onto a floured board and knead for 10 minutes, or until the dough is smooth and elastic. Shape into a ball.

Grease a bowl and place the dough in it, rolling the ball to grease the entire surface. Cover with a greased wax paper and a damp cloth and let rise in a warm place for about 1 1/2 hours, or until doubled in bulk.

Punch down the dough, knead two or three times and let rest for 10 minutes on a board.

Meanwhile, prepare a syrup for the buns. Put the first 3/4 cup brown sugar, 3 tablespoons butter and 3 tablespoons hot water in a pan. Stir over medium heat until the butter melts, then boil for 2 minutes. Immediately pour into two greased 10-inch round pans.

Drain the cherries thoroughly and cut them into halves. Divide the cherries, raisins and pecans between the two pans, sprinkling them evenly over the bottoms. Roll the dough into a 14 x 9-inch rectangle. Spread with the soft butter. Sprinkle with the last 3/4 cup brown sugar and the cinnamon. Roll up from the long side into a tight roll. Cut into 16 even pieces and place the pieces, cut side down, in the prepared pans. Grease the tops, cover with greased wax paper and a damp cloth and let rise in a warm place for about 45 minutes, or until double in bulk.

Preheat the oven to 375 degrees F. Bake the buns for 25 minutes, or until golden brown. Place strips of wax paper under a rack. As soon as the buns come out of the oven, turn the pans upside down on rack. Allow the syrup to run over the buns and remove the pans.

Yields 16 buns.

Chocolate Cinnamon Rolls

Makes 16

1 package yeast
2 tablespoons granulated sugar
1 1/4 cups skim milk, (105 to 115 degrees F)
1/4 cup margarine, melted
1/2 teaspoon vanilla extract
1 large egg, lightly beaten
4 cups bread flour, divided
1/3 cup cocoa
1/2 teaspoon salt
Vegetable cooking spray
1 large egg white, lightly beaten
1/4 cup sugar
1 teaspoon cinnamon

Glaze

1 cup sifted powdered sugar
2 tablespoons skim milk
1 teaspoon vanilla extract

Dissolve yeast and 2 tablespoons sugar in 1 1/4 cups skim milk in a large bowl; let stand 5 minutes. Add margarine, 1/2 teaspoon vanilla extract, and egg; stir well.

Stir in 3 1/2 cups flour, cocoa, and salt to form a soft dough.

Turn dough out onto a lightly floured surface and knead till smooth and elastic (about 10 minutes). Add enough of the remaining flour, 1 tablespoon at a time, to prevent dough from sticking to hands.

Place dough in a large bowl coated with cooking spray, turning top to coat. Cover and let rise in a warm place (85 degrees F), free from drafts, 45 minutes or till doubled in bulk.

Punch dough down. Turn out onto a lightly floured surface. Roll into a 16 x 8- inch rectangle. Brush egg white over entire surface.

Combine 1/4 cup sugar and cinnamon; sprinkle evenly over dough. Starting at long side, roll up dough tightly, jellyroll fashion; pinch seam to seal (do not seal ends of roll).

Cut roll into 16 (1-inch) slices, using string or dental floss. Arrange slices, cut sides up, in a 13 x 9 x 2-inch baking pan coated with vegetable cooking spray.

Cover and let rise 30 minutes or till doubled in bulk.

OVEN: Bake rolls at 350 degrees F for 20 minutes.

GLAZE: Combine powdered sugar, 2 tablespoons milk and 1 teaspoon vanilla extract; stir well. Drizzle over rolls.

Cinnamon Cocoa Breakfast Rolls

4 cups flour, divided
1/2 cup granulated sugar
1 (1/4 ounce) envelope fast-acting dry yeast
1 teaspoon salt
1/4 cup water
1/4 cup milk
1/2 cup butter
1/2 cup cooked, mashed potatoes
2 eggs
1 extra tablespoon butter, melted

Filling

1/4 cup granulated sugar
1 tablespoon unsweetened cocoa powder
1/2 teaspoon cinnamon
Confectioners' sugar

In a large bowl, combine 1 1/3 cups flour, 1/2 cup sugar, undissolved yeast and salt. Combine and heat water, milk, butter and the mashed potatoes until very warm (120 to 130 degrees F). Gradually add to flour mixture. Beat 2 minutes at medium speed of electric mixer, scraping bowl often. Add eggs and 1 cup flour; beat 2 minutes at high speed. Stir in enough remaining flour to make a soft dough. Knead on a lightly floured surface until smooth and elastic, about 10 minutes. Cover; let rest 10 minutes.

Roll dough to an 18 x 12-inch rectangle. Brush with the melted butter. Sprinkle with the filling made by mixing the 1/4 cup sugar, cocoa powder and cinnamon (spice fans might want more cinnamon; if so, dribble on more melted butter, then sprinkle with additional sugar and cinnamon).

Beginning at long end of dough rectangle, roll up tightly. Pinch seam to seal. Cut into 12 pieces. Place, cut sides up, into 12 greased muffin cups. Cover; let rise in a warm place until doubled, about 1 hour.

Bake at 375 degrees F for 15 to 20 minutes or until done. Remove from cups and cool on wire racks. Sift confectioners' sugar over the tops.

Classic Dinner Rolls

4 cups all-purpose flour (4 to 4 1/2 cups)
1/4 cup granulated sugar
2 packages Fleischmann's Active Dry or
RapidRise Yeast
1 1/2 teaspoons salt
3/4 cup warm milk (105 to 115 degrees F)
1/2 cup warm water (105 to 115 degrees F)
1/3 cup butter or margarine, softened
2 eggs
Poppy or sesame seeds, optional

In large bowl, combine 1 1/2 cups flour, sugar, undissolved yeast and salt. Gradually add warm milk, warm water, and butter to dry ingredients; beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 1 egg and 1/2 cup flour; beat 2 minutes at high speed, scraping bowl occasionally. With spoon, stir in enough remaining flour to make soft dough. Grease top; cover tightly with plastic wrap and refrigerate 2 to 24 hours.

Remove from refrigerator; punch dough down. Remove dough to lightly floured surface. Shape as desired (directions follow).

Place rolls, about 2 inches apart, on greased baking sheets (or other pans as directed below). Cover; let rise in warm, draft-free place until doubled in size, about 20 to 40 minutes.

Beat remaining egg; brush on rolls. If desired, sprinkle with poppy or sesame seed. Bake at 375 degrees F for 15 to 20 minutes or until golden brown. Remove from sheets or pans; cool on wire racks.

Makes 1 1/2 to 2 dozen rolls.

Cottage Cheese Dinner Rolls

2 packages dry yeast
1/2 cup lukewarm water
2 cups small curd cottage cheese
1/4 cup granulated sugar
2 eggs, slightly beaten
1/2 teaspoon baking soda
2 teaspoons salt
4 cups (or more) all-purpose flour

Dissolve yeast in lukewarm water. Heat cottage cheese to lukewarm in saucepan. Combine cottage cheese, yeast, sugar, eggs, baking soda and salt in bowl. Stir in enough flour to make a soft dough. Place in greased bowl, turning to grease surface. Let rise, covered, in warm place for 1 1/2 hours or until doubled in bulk.

Punch dough down. Divide into 2 portions. Shape each portion into 12 rolls. Roll in additional flour. Place in two greased 8-inch baking pans. Let rise in warm place until doubled in bulk. Bake at 350 degrees F for 20 minutes.

Makes 24 rolls.

Cream Cheese and Butter Cinnamon Roll Icing

Makes enough for a 9 x 13-inch pan of cinnamon rolls.

This icing is delicious, does not dry out or get crusty.

2 ounces cream cheese, softened

4 tablespoons butter, softened

1 1/2 cups confectioner's sugar

1/2 teaspoon vanilla extract

1/8 teaspoon salt

Making sure the cream cheese and butter are at room temperature, stir all ingredients together until blended. Ice rolls while warm from the oven.

Cumin Cornmeal Buns with Green Chile–Cheese Butter

1 tablespoon active dry yeast
1/2 cup lukewarm (110 degrees F) water
1 cup milk
1/2 cup buttermilk
1 cup cornmeal
1/2 cup granulated sugar
1/2 cup (1 stick) butter or margarine, softened
2 eggs
2 teaspoons salt
1 teaspoon cumin powder
6 cups all-purpose flour
Additional melted butter or margarine
(about 6 tablespoons)
Additional cumin powder

Dissolve yeast in the lukewarm water, and let sit until foamy, about 10 minutes. Meanwhile, heat milk and buttermilk until barely warm. When yeast is foamy, add milk/buttermilk, cornmeal, sugar, butter or margarine, eggs, salt, cumin powder and 2 cups of flour. Beat until well blended. Add enough of the remaining flour to make a stiff dough, suitable for kneading.

Turn dough onto a lightly floured work surface and knead until smooth and elastic, about 10 minutes. Place dough in a well-greased bowl, turning to coat all sides, and cover. Let rise until doubled in bulk, about 2 hours.

Punch dough down and divide into two pieces. Roll each piece into a 12 x 8-inch rectangle. Spread each rectangle with some of the melted butter or margarine (leaving about half to spread on rolls before baking), and sprinkle lightly with cumin powder. Roll up, starting with the long end, and pinch edges to seal. Cut each roll into 12 buns. Place buns in two deep-dish 12-inch pizza pans, or two 9 x 13-inch pans, lightly greased. Spread with remaining butter or margarine, and sprinkle lightly with cumin. Cover buns and let rise until doubled in bulk, about 1 hour.

Bake buns in a preheated 400 degree F oven for 15 to 20 minutes, or until golden brown. Makes 24 buns.

Green Chile–Cheese Butter

1/2 cup (1 stick) unsalted butter
1 (4 ounce) can chopped green chiles, drained
1/4 teaspoon salt
3/4 teaspoon granulated sugar
1/4 to 1/2 teaspoon Tabasco sauce, to taste
1 1/2 ounces (approximately) sharp Cheddar cheese

Place all ingredients into the bowl of a food processor or blender and blend till smooth.

Easy Rolls

This dough keeps about 2 weeks in the refrigerator.

2 well-beaten eggs
3/4 cup granulated sugar
1 1/2 teaspoons salt
1 package dry yeast
1 cup ice water
3/4 cup vegetable shortening, melted
in 1 cup boiling water
6 cups unsifted all-purpose flour

Beat eggs. Add sugar, salt and yeast. Stir until yeast is dissolved. Add ice water. Add slightly cooled shortening and water mixture. Add 1 cup flour. Mix in electric mixer. Add remaining flour 1 cup at a time, stirring between each cup. Let dough stand in refrigerator overnight. Cut out rolls 2 1/2 to 3 hours before baking. Let rise at room temperature.

Bake at 400 degrees F for about 10 minutes. Use only amount of dough desired at a time.

Yields about 36 rolls or 18 rolls and 1 loaf of bread.

English Muffins

1 package dry yeast
1/4 cup warm water
1 cup milk, scalded
3 tablespoons butter
2 tablespoons granulated sugar
1 teaspoon salt
4 cups sifted flour, divided
1 egg, lightly beaten
Cornmeal

Dissolve yeast in warm water. Combine milk, butter, sugar and salt. Cool milk mixture to lukewarm and stir in thoroughly 2 cups flour. Add yeast and egg, beating thoroughly. Add remaining flour or enough to make moderately soft dough. Turn out on lightly floured board and knead until smooth and satiny. Place dough in buttered bowl, butter surface slightly and cover with light towel. Let rise in warm place until double in bulk (about 1 hour).

Punch down; let rest for 10 minutes. Roll out 1/4 inch thick on board lightly covered with cornmeal. Cut into 3-inch rounds. Sprinkle tops with cornmeal, cover with dry towel and let rise on board about 45 minutes or until double in bulk. Bake slowly on ungreased heavy griddle. For each batch of muffins have griddle hot at first and reduce heat to brown them slowly. Bake each side 7 to 8 minutes.

Yields about 2 dozen.

Frosted Cinnamon Rolls

1 cup milk
1/4 cup water
1/4 cup butter, softened
1 egg
1 teaspoon salt
4 cups bread flour
1/4 cup instant vanilla pudding mix
1 tablespoon granulated sugar
1 tablespoon active dry yeast
1/4 cup butter, softened
1 cup packed brown sugar
2 teaspoons ground cinnamon

Place first 9 ingredients into a bread machine in the order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing, adding 1 to 2 tablespoons of water or flour if needed). When cycle is completed, turn dough onto lightly floured surface. Roll into a 17 x 10-inch rectangle. Spread with butter; sprinkle with brown sugar and cinnamon. Roll up jellyroll style, starting from a long side; pinch seam to seal. Cut into 21 slices. Place 12 slices, cut side down, in a greased 13 x 9-inch baking pan and 9 rolls in a 9-inch square baking pan. Cover; let rise in a warm place until doubled, about 45 minutes.

Bake at 350 degrees F for 20 to 25 minutes or until golden brown. Cool on wire racks for 5 minutes. Frost while warm.

Frosting

4 ounces cream cheese, softened
1/4 cup butter, softened
1 1/2 cups confectioners' sugar
1 1/2 teaspoons milk
1/2 teaspoon vanilla extract

In a mixing bowl, beat frosting ingredients. Frost warm rolls. Store in refrigerator.

Yields 21 rolls.

Golden Honey Rolls

1 cup milk
1/2 cup cooking oil
2 tablespoons honey
3 1/4 cups flour
1 package active dry yeast
1 tsp salt
2 eggs (reserve white for topping)

Topping

1/3 cup granulated sugar or powdered sugar
2 tablespoons margarine, softened
1 tablespoon honey
1 reserved egg white

In a small saucepan, heat milk, oil and honey until 120–130 degrees F.

In a large bowl, blend 1 1/2 cups flour, yeast, salt, eggs and warm liquid until moistened. Beat 3 minutes at medium speed. Stir in remaining 1 3/4 cups flour (dough will be soft and sticky). Cover, let rise in warm place until double in size, 45–60 minutes.

Generously grease (not oil) two 8- or 9-inch round cake or pie pans. Stir dough down, beating 30 seconds. Drop tablespoon of dough side by side in single layer in prepared pans, making about 10 rolls per pan. Combine topping ingredients and drizzle half over rolls. Cover, let rise again until doubled in size, 20–30 minutes.

Preheat oven to 350 degrees F. Drizzle remaining topping over rolls before baking. Bake 25 minutes until golden brown. Immediately remove from pans.

Yield: 20 rolls

Hamburger Buns

1 cup milk
1 teaspoon sea salt
3 tablespoons vegetable oil
2 tablespoons granulated sugar
1 package dry yeast
1 1/3 cups unbleached white flour
2/3 cup whole wheat flour
2 tablespoons wheat germ
Melted butter

Scald milk. Add salt, oil and sugar. Cool to lukewarm and pour over yeast. Add flours and wheat germ and mix well. Place on well-floured board and knead in additional white flour until dough is workable. Roll to about 1/2 inch thick on floured board and cut out buns approximately half the desired size. Place on greased cookie sheet. Brush tops with melted butter and let rise about one hour.

Bake 10 minutes at 350 degrees F. Freezes well.

Yields 8 to 10 buns.

Herb and Lavender Rolls

12 servings (24 rolls)

6 cups bread flour
2 packages (1 1/2 tablespoons) active dry yeast
2 teaspoons salt
2 1/2 cups buttermilk
1 teaspoon baking soda
1/2 cup butter
1/4 cup plus 2 tablespoons herbes de Provence
1 teaspoon chopped lavender flowers (optional)

Make the dough: In a large bowl or food processor fitted with a metal blade, combine flour, yeast, and salt.

In a small bowl, stir buttermilk and soda together. Use a wooden spoon to stir the liquid into the flour mixture or, with the processor running, gradually add the buttermilk mixture to the dry ingredients. Process until a soft, supple dough forms or, on a lightly floured surface, knead dough by hand until smooth – about 15 minutes.

Form dough into a ball. Lightly oil a large bowl, place dough in it, and cover with plastic wrap. Let rise until doubled – about an hour.

Form the rolls: Lightly spray two 12-cup muffin tins with vegetable-oil cooking spray and set aside. Punch the dough down and place on a lightly floured surface. Divide dough in half and pat the dough into two 6 x 6-inch squares, cover with a clean towel, and let rest for 10 minutes.

In a small saucepan, melt the butter. In a small bowl, mix the herbes de Provence and the lavender flowers, if using. With a lightly floured rolling pin, shape 1 square of dough into a 12 x 24-inch rectangle. Using a pastry brush, coat the dough with half of the melted butter and sprinkle with 1/2 of the herb mixture. Using a sharp knife or pizza wheel, cut the dough along the 24-inch length into six 12-inch-long, 2-inch-wide strips. Stack the 6 strips, butter side up, and cut each into twelve 2-inch square stacks. Pinch one side each of the 12 dough stacks together and place, pinched end first, into a muffin tin. Repeat, using remaining square of dough. Lightly cover with towel and let rise until doubled in bulk -- about 45 minutes. Preheat oven to 450 degrees F.

Bake the rolls: Place rolls on the middle rack of the oven and bake until golden brown – 15 to 20 minutes. Remove immediately from the muffin tin and cool on a wire rack. Serve warm.

Homemade Pineapple Sweet Rolls

Makes 2 1/2 dozen.

I received this recipe a long time ago and have made these delicious rolls many times. I sometimes add some flaked coconut to the filling and sprinkle some toasted coconut on top of the glaze. This is my all time favorite.

2 (1/4 ounce) packages active dry yeast
1/2 cup warm water (110 to 115 degrees F)
1 1/2 cups warm milk (110 to 115 degrees F)
6 tablespoons butter, melted
1 cup granulated sugar
1 teaspoon salt
2 eggs, beaten
6 to 6 1/2 cups all-purpose flour

Filling

1 tablespoon butter
1 tablespoon all-purpose flour
1/2 cup orange juice
2 tablespoons grated orange peel
1 (8 ounce) can crushed pineapple, drained
1/3 cup granulated sugar
1/8 teaspoon salt

Glaze

1/2 cup confectioners' sugar
1 tablespoon orange juice

Preheat oven to 350 degrees F.

Dissolve yeast in water. Add milk, butter, sugar, salt, eggs and 1 1/3 cups flour and beat until smooth. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface, kneading until smooth and elastic, about 6 to 8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Meanwhile, melt butter in a saucepan. Add remaining filling ingredients and bring to a boil, stirring constantly. Reduce heat and simmer 3 to 4 minutes or until thickened. Remove from heat and cool.

Punch dough down and divide in half. Roll each half into a 15 x 12-inch rectangle and spread with filling. Roll up, jellyroll style, starting with long side. Slice into 1-inch rolls. Place with cut side down in two greased 13 x 9 x 2-inch baking pans. Cover and let rise until doubled, about 1 hour. Bake for 20 to 25 minutes and Cool.

Combine glaze ingredients and drizzle over rolls.

Honey Bread Sticks

Makes about 2 dozen bread sticks.

1 (16 ounce) package hot roll mix
3/4 cup hot water (120 to 130 degrees F)
1/4 cup honey
1 egg
2 tablespoons butter or margarine, softened
Cornmeal as needed
1 egg white
1 tablespoon water
Toppings: caraway seeds, lemon pepper, grated
Parmesan cheese, poppy seeds, coarse sea salt,
toasted sesame seeds

Combine hot roll mix, hot water, honey, egg and butter in a large bowl. Prepare dough according to package directions. Cover dough with bowl and let rest 5 minutes.

Divide dough into two equal pieces. Roll each piece on lightly floured surface into 12 x 9-inch rectangle. Cut each piece crosswise into 1-inch strips. Grease 17 x 14-inch baking sheet and dust with cornmeal. Mix egg white with 1 tablespoon water in small cup; brush dough with mixture and sprinkle with topping of choice. Twist and place strips on prepared baking sheet. Cover and set in warm place to rise about 30 minutes or 21 until almost doubled in bulk.

Bake in reheated 375 degree F oven 12 to 14 minutes or until lightly browned. Remove from baking sheet and cool on wire racks.

Honey Rolls

1 cup milk
1/4 cup shortening
1/2 cup honey
1 package yeast
1/4 cup lukewarm water
1 egg
1 1/2 teaspoons salt
4 cups flour, divided

Soften yeast in the lukewarm water. Scald milk; add shortening and honey and cool to lukewarm. Add softened yeast, salt and 2 cups of the flour. Add beaten egg and remainder of flour to form a soft dough. Knead lightly until smooth. Let rise twice, then form into rolls. Let rolls rise until light. Bake at 400 degrees F for about 20 minutes.

Hot Cross Buns

5 1/2 to 6 cups all-purpose flour, divided
1/3 cup granulated sugar
2 envelopes Fleischmann's Active Dry or RapidRise Yeast
1 teaspoon cinnamon
1/2 teaspoon salt
1/4 teaspoon ground allspice
1/4 teaspoon ground nutmeg
1 cup evaporated milk
1/2 cup water
1/3 cup butter or margarine, cut into pieces
2 eggs
1 cup imported chopped or snipped pitted dates
1/2 cup chopped mixed candied fruits
1 egg white, lightly beaten
Confectioners' Sugar Frosting

In large bowl combine 2 cups flour, sugar, undissolved yeast, cinnamon, salt, allspice and nutmeg. Heat milk, water and butter until very warm (120 to 130 degrees F). Gradually add to dry ingredients; beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally.

Add 2 eggs and 1/2 cup flour; beat 2 minutes at high speed. Stir in enough remaining flour to make soft dough. Knead on floured surface until smooth and elastic, about 6 to 8 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place until doubled in size, about 45 to 60 minutes. (With RapidRise Yeast, cover kneaded dough. Let rest on floured surface 10 minutes. Proceed with recipe.)

Punch dough down. Remove dough to floured surface. Knead in dates and candied fruits. Divide dough into 18 equal pieces; shape into smooth balls. Place in 2 greased 8-inch square or round baking pans. Cover; let rise in warm place until doubled in size, about 30 to 45 minutes.

Brush egg white over rolls. Bake at 375 degrees F for 20 minutes or until done. Remove from pans; let cool on wire racks. Drizzle or pipe Confectioners' Sugar Frosting onto each roll to make a cross.

Makes 18 buns

Confectioners' Sugar Frosting

In small bowl combine 1 1/2 cups confectioners' sugar, sifted, 1 to 2 tablespoons evaporated milk and 1/2 teaspoon vanilla extract. Stir until smooth.

Hot Water Rolls

1 cup boiling water
1 cup shortening
1 cup granulated sugar
1 1/2 teaspoons salt
2 eggs, well beaten
2 packages dry yeast
1 cup lukewarm water
1/2 teaspoon granulated sugar
6 1/2 cups flour

Pour water over shortening and stir until melted. Add sugar and salt and mix well. Add eggs. Place yeast in lukewarm water and add sugar to activate it. Combine the two mixtures. Sift flour into mixture. Blend well and place in refrigerator. Roll out dough, cut in circles and fold like an envelope. Place on greased cookie sheet; cover and let rise for 2 hours. Bake at 350 degrees F for 20 minutes or until brown. Dough can be kept 10 days in refrigerator.

Ice Box Potato Rolls

1 package dry yeast
1/2 cup lukewarm water
1 cup milk
2/3 cup shortening
1/2 cup granulated sugar
1 teaspoon salt
1 cup mashed potatoes
Flour
2 eggs, beaten

Dissolve yeast in lukewarm water. Scald milk and add shortening, sugar, salt and mashed potatoes. When cooled to lukewarm, add the dissolved yeast. Mix thoroughly and add just enough flour to make a thin batter. Cover and set in a warm place until double in bulk.

Add eggs and stir in enough flour to make a stiff dough (dough will leave sides of bowl when stirred). Turn out on a slightly floured board and knead thoroughly until smooth and pliable. Place in a greased bowl. Cover with a cloth and place in the refrigerator.

When ready to make rolls, pinch off dough, shape, place on greased baking sheet and let rise until doubled in bulk (from 1 1/2 to 2 hours).

Bake at 400 degrees F for 15 to 20 minutes. Dough may be placed in greased muffin tins. Grease rolls on top and allow to rise. In baking, just as they begin to brown, brush with butter. Dough will keep about 1 week in refrigerator.

Makes about 60 rolls.

Jalapeno Breadsticks

1 tablespoon unsalted butter
1/2 medium onion, chopped medium fine
Cornmeal
2 teaspoons active dry yeast
1/4 cup warm water
1 1/2 teaspoons granulated sugar
1 1/2 teaspoons salt
6 jalapeno chiles, seeded and chopped
1 cup buttermilk
3 1/2 cups bread flour

Sauté onion in butter over medium heat until lightly browned. Remove from heat and set aside.

Lightly grease three large baking sheets and sprinkle them with cornmeal.

Sprinkle yeast over warm water in a mixing bowl. Let stand until yeast is dissolved, then stir in sugar, salt, chopped jalapenos, sautéed onion, buttermilk and 2 cups of the flour. Beat mixture well. Stir in enough of the remaining flour to make dough easy to handle. Turn dough out onto a lightly floured surface; knead about 5 minutes. Place in a large greased bowl, cover, and let rise in a warm place until double, about 1 1/2 to 2 hours.

Punch down dough and divide into 4 equal parts. On a floured surface, roll out one part dough to form an 8-inch square. Using a knife or pizza cutter, cut the square into 8 equal strips. Place the strips onto prepared baking sheet. Repeat with remaining portions of dough. Let rise uncovered (1 hour or more for light, airy breadsticks; 30 minutes for a denser, chewier texture). Bake in a preheated 400 degree F oven for 10 to 12 minutes, or until golden brown.

Kummelweck Rolls

Dough

3/4 cup water

1 1/2 teaspoons instant yeast

1 1/2 teaspoons granulated sugar

1 teaspoon salt

1 1/3 cups gluten flour

1 1/3 cups unbleached bread flour

2 tablespoons nonfat dry milk

2 tablespoons potato flour (potato starch)

2 tablespoons unsalted butter

1 egg

Topping

Equal parts caraway seeds, coarse salt and pumppernickel,
mixed until well combined

In a large mixing bowl, or in the bowl of an electric mixer, combine all of the ingredients except the topping, mixing to form a shaggy dough. Knead the dough, by hand or by machine, for 10 minutes. Allow it to rest for 10 minutes, then knead for an additional 10 minutes, till it's smooth and supple. Place the dough in a lightly greased bowl, and allow it to rest for 1 hour; it'll become quite puffy, though it may not double in bulk. You may also use your bread machine, set on the Dough cycle, to prepare the dough to this point.

Divide the dough into six 3 1/4-ounce pieces, and shape them into smooth, slightly flattened rounds. Place them on a baking sheet, covered, to rise for 1 hour, or until they're good and puffy.

Brush the rolls with a bit of melted butter, and sprinkle lightly* with the topping. Bake them in a preheated 425 degree F oven for 15 to 18 minutes, or until they're golden brown. Remove from the oven and cool on a wire rack; they're best served the same day they're made, though they do reheat nicely. Yield: Six large rolls.

*Use more or less topping, according to your taste tolerance for salt.

Laurie's Cinnamon Rolls

3/4 cup milk, warmed
1 large egg
3 cups bread flour
3 tablespoons granulated sugar
1/2 teaspoon salt
4 tablespoons margarine
2 teaspoons active dry yeast
1/2 cup margarine, softened
1/3 cup granulated sugar
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup raisins

For bread machine, set for dough, add all first ingredients and take out when dough is ready.. otherwise, make dough and let dough set for first rising. Take dough and knead for about 1 minute; let rest for 15 minutes.

Roll dough into rectangle about 10 x 15 inches. Spread 1/3 cup margarine over dough to within 1 inch of edges. Sprinkle sugar, cinnamon, nutmeg, and raisins evenly over dough.

Roll dough up tightly on long side, press edges together to seal. With a knife or dental floss (the method I prefer...slide about 8–10 inches of dental floss under the log, crisscross ends over the top and it will cut neatly through the dough). Cut roll into 1–inch pieces. Place rolls into a greased 13 x 9–inch baking pan. Cover and let rise until double in size (about 30–45 minutes).

Bake in 375 degree F oven for 20 to 25 minutes until golden brown. (Do NOT overcook or they will be hard and dry.)

Cool in pan or on rack for about 10–15 minutes.

Drizzle with icing made by combining 1 cup powdered sugar with 1–2 tablespoons of milk and 1/2 teaspoon vanilla extract (blended until smooth).

Makes 24 cinnamon rolls.

Lemon Blossom Twists

Lemon Blossom Filling

8 ounces cream cheese, softened
1 (3 3/4 ounce) box lemon instant pudding mix
2 tablespoons water
2 teaspoons lemon juice
1 egg

Combine all ingredients; stir until smooth. Yields 2/3 cup.

Dough

1 package dry yeast
3 tablespoons granulated sugar
1/4 cup warm water (105 to 115 degrees F)
1 egg
3/4 cup commercial sour cream (at room temperature)
About 2 3/4 cups all-purpose flour
1 teaspoon salt
1/8 teaspoon baking soda
Lemon Blossom Filling
Lemon Blossom Frosting

Dissolve yeast and sugar in warm water in a large bowl; add egg and sour cream, mixing well.

Combine flour, salt and baking soda; add to yeast mixture, mixing well. Turn out dough onto a floured surface; roll to a 20 x 8-inch rectangle. Spread Lemon Blossom Filling lengthwise down center of rectangle. Fold long sides to center, slightly overlapping edges, and cut into 4 x 1-inch strips. Twist each strip once and place on greased baking sheets. Bake at 375 degrees F for 12 to 15 minutes.

Frost with Lemon Blossom Frosting while warm. Yields 20 rolls.

Lemon Blossom Frosting

1 1/2 cups sifted confectioners' sugar
2 tablespoons lemon juice
1 tablespoon butter, softened

Combine all ingredients; stir until smooth.

Yields about 1/2 cup.

Mashed Potato Dinner Rolls

1/2 cup shortening
2 cups lukewarm milk
1 cup hot mashed potatoes
1 package dry yeast
1 teaspoon salt
2 eggs
2/3 cup granulated sugar
About 6 cups all-purpose flour

Mix shortening, potatoes, salt and sugar.

Dissolve yeast in milk. Add to potatoes.

Beat eggs in a large bowl. Pour in potato mixture and stir well with a spoon. Add enough flour to make a soft dough. Rub surface with a little oil. Cover with dish towel and leave in a warm place until doubled in bulk.

Use hands to form rolls about the size of a large egg. Place in large greased muffin tins. Let rise again and bake at 450 degrees F for 10 minutes.

Makes 5 dozen rolls.

No Knead Rolls

3 1/2 cups all-purpose flour
1 package active dry yeast
1 1/4 cups milk
1/4 cup granulated sugar
1/4 cup shortening
1 teaspoon salt
1 egg

In large bowl, combine 1 1/2 cups of the flour and yeast. In saucepan, heat milk, sugar, shortening and salt just until warm, stirring to melt the margarine. Add warm mixture to dry ingredients. Add egg. Beat at low speed with electric mixer for 30 seconds. Beat 3 minutes at high speed. By hand, stir in remainder of flour to make a soft dough. Cover and refrigerate at least 2 hours.

About 2 hours before serving, shape into walnut-size balls and place in muffin pans. Allow to rise until double (1 to 1 1/4 hours). Bake at 400 degrees F for 9 to 10 minutes. These will keep in the refrigerator for 3 to 4 days.

One Hour Rolls

1 teaspoon salt
3 tablespoons vegetable oil
2 tablespoons granulated sugar
1 cup milk
1 package dry yeast
2 cups flour
Melted butter

Add salt, oil and sugar to milk and heat to 120 to 130 degrees F. Pour mixture over yeast. Add flour and mix well. Scrape dough onto a heavily floured surface (dough will be sticky). Liberally sprinkle top of dough with more flour. Roll out, cut out rounds with biscuit cutter and brush with butter. Fold over and allow to rise on cookie sheet for 1 hour in warm place. Bake at 350 degrees F for 12 to 15 minutes.

Makes 2 1/2 dozen rolls.

To make onion rolls, add to the dough 1/3 cup chopped onion, which has been sautéed in a little butter.

Onion Hamburger Rolls

2 eggs
1 medium onion very finely chopped
1/4 cup sweet butter
3/4 cup warm water 105 to 115 degrees F
1 tablespoon dry yeast
1 teaspoon granulated sugar
3 cups (or more) bread flour
2 tablespoons instant nonfat dry milk powder
1 1/4 teaspoons salt

Preheat oven to 375 degrees F.

Melt butter, add onion and cook over medium heat until soft, but not browned.

Add yeast and sugar to hot water and let sit until foamy about 10 minutes.

In a food processor, combine 3 cups flour, 1 egg, milk powder, salt and all but 1/4 cup of the sautéed onion.

With the processor running, pour yeast mixture through the feed tube and mix until dough is uniformly moist and cleans sides of work bowl, about 40 seconds. (if dough is too sticky add more flour 1 teaspoon at a time, until mixed in).

Transfer dough to greased bowl, cover with plastic wrap, let double in size about 1 hour.

Grease a baking sheet and set aside.

Punch down dough and turn onto lightly floured surface and divide into 10 pieces. Shape each piece into a ball, then flatten to a circle about 3/4-inch thick.

Arrange 1 1/2 to 2 inches apart on prepared baking sheet. Mix 1 egg with 1/2 teaspoon salt. Brush rolls with glaze. Gently press 1 teaspoon of reserved onion onto tops of each roll. Cover loosely with oiled plastic wrap. Let stand until almost doubled in size about 45 minutes.

Bake rolls on center rack about 20 minutes or until golden. Transfer to wire rack to cool.

Philadelphia Sticky Buns

1 1/4 cups milk
1 package active dry yeast
1/4 cup warm, not hot, water
5 cups sifted flour, or more
1 1/2 teaspoons salt
1 tablespoon granulated sugar
1/2 cup shortening
3/4 cup granulated sugar
2 eggs
1/4 cup butter or margarine
1/2 cup brown sugar
2 teaspoons cinnamon
1/2 cup chopped walnuts
1/2 cup raisins or currants
1 cup dark or light corn syrup

Scald milk; cool to lukewarm. Dissolve the yeast in water for 10 minutes and combine with milk. Make a sponge by adding 2 cups of flour, salt and 1 tablespoon sugar, beating until smooth. Set aside in a warm place.

Beat shortening until light. Whip in 3/4 cup sugar and add eggs one at a time, beating each in thoroughly. When the sponge is bubbly, gradually beat in shortening mixture, then stir in remaining 3 cups flour. Cover and let rise in warm place until double in bulk.

Divide dough in half and roll each portion to 1/4-inch thickness. Spread with softened butter or margarine. Sprinkle with mixture of brown sugar and cinnamon. Scatter on nuts, raisins or currants; dribble with part of syrup. Roll as a jellyroll and cut in 1 1/2-inch lengths. Stand buns in 2 deep 9-inch pans that have been well buttered and filled with syrup to a depth of 1/4 inch. Cover. Let rise until double in bulk. Bake at 350 degrees F until brown, about 45 minutes. Turn out of pans immediately.

Yields 2 dozen sticky buns.

Potato Refrigerator Dough

1 package dry yeast
1 1/2 cups warm water
1/2 cup granulated sugar
1 1/2 teaspoons salt
2 eggs
1/3 cup shortening
1 cup lukewarm mashed potatoes
4 cups flour
3 to 3 1/2 cups flour

Dissolve yeast in warm water. Add sugar, salt, eggs, shortening, mashed potatoes and 4 cups flour. Beat until smooth. Mix in enough flour to make dough easy to handle. Turn dough onto floured surface and knead for 5 minutes. Place in greased bowl. Cover tightly. Refrigerate at least 8 hours, but no longer than five days. Use in the following recipes.

Braided Dinner Rolls

6 cups Potato Refrigerator Dough
1 egg, slightly beaten with 1 tablespoon water
1/4 cup sesame or poppy seeds

Divide dough into 18 parts. Roll each part into a rope 7 inches long. Place three ropes together and braid gently and loosely. Do not stretch. Pinch ends to fasten. Place braids on greased baking sheet and let rise until double. Brush egg mixture over braids. Sprinkle braids with seeds. Bake at 375 degrees F for 15 minutes.

Hamburger Buns

6 cups Potato Refrigerator Dough
4 tablespoons butter, melted
1/4 cup sesame seeds

Divide dough into 12 equal parts. Shape into smooth balls. Place on greased baking sheet and let rise until double. Brush with butter and sprinkle with sesame seeds. Bake at 400 degrees F for 10 to 15 minutes.

Parker House Rolls

9 cups Potato Refrigerator Dough
4 tablespoons butter, melted

Divide dough in half. On a floured surface, with rolling pin, roll each half into a 13 x 9-inch rectangle. Cut dough into 3-inch circles. Brush each circle with melted butter. fold circle over so it overlaps other half of circle slightly. Press edges together. Place on greased baking sheet. Brush tops with melted butter. Let rise until double. Bake at 400 degrees F for 15 minutes.

Potato Rolls

3/4 cup shortening
1 cup tightly packed mashed potatoes
1/2 cup granulated sugar
1 teaspoon salt
2 well-beaten eggs
1 cup milk (at room temperature)
1 envelope yeast, dissolved in 2 cup lukewarm water

Thoroughly mix the shortening, potatoes, sugar and salt. When well mixed, add eggs, milk and yeast water. Work into a dough, then set to rise for two hours.

Make a soft dough by adding 4 cups flour and set to rise again.

Make into rolls or a loaf, butter the top with melted butter, and set to rise again. Bake at 375 degrees F.

Quick Raised Dinner Rolls

1 package dry yeast
2 tablespoons granulated sugar
1/2 teaspoon salt
1/2 cup warm milk
1 egg
1 tablespoon melted butter or margarine
1 3/4 to 2 cups bread flour

Using mixer or food processor, blend all ingredients together. Place in a warm spot to rise (85 degrees F to 90 degrees F location is ideal) until double (about 30 minutes).

Butter an 8-inch square pan. When dough has doubled, punch down. Form into balls and place in pan. Let rise in pan for another 10 to 15 minutes.

Bake until brown (about 15 to 20 minutes).
Makes 9 to 12 rolls.

Refrigerator Rolls

2 cups boiling water

1/2 cup granulated sugar plus 1 teaspoon

1 tablespoon salt

1/4 cup shortening

2 cakes yeast

8 cups sifted flour, divided

2 eggs, beaten

Mix boiling water, 1/2 cup sugar, salt and shortening together; cool until lukewarm.

Dissolve yeast in lukewarm water; add 1 teaspoon sugar and stir in 4 cups of flour; beat well. Add remaining flour, one cup at a time, beating well after each addition. Mix thoroughly to a smooth dough; knead slightly. Place in a large greased bowl; grease top of dough; cover and store in refrigerator until ready to use.

Remove as much as needed and shape as desired. Let rise in a warm place until double in bulk. Bake at 425 degrees F for 20 to 25 minutes.

Regular Hamburger Rolls

1 package yeast
1/2 cup warm water 105 to 115 degrees F
1/4 cup plus 1 tablespoon granulated sugar
1/2 cup nonfat dry milk
2 teaspoons salt
6 tablespoons cubed butter
6 cups flour
1 1/2 cups cold water

Preheat oven to 400 degrees F.

Proof yeast in hot water with 1 tablespoon sugar; set aside.

In processor bowl, mix 1/4 cup sugar, dry milk, salt butter and flour. Pulse while adding proofed yeast. Add the cold water, and process until dough forms a ball.

Check the dough, (if too moist, add flour one tablespoon at a time. If too dry, add cold water, one tablespoon at a time) process dough in processor for 1 minute.

Transfer to a large oiled bowl, cover with plastic wrap and allow to double in size. Punch down.

Roll or pat dough until 1/2-inch thick. Cut in buns with a 3-inch round cutter *. Place on greased baking sheets 1 inch apart. Allow to double in size. Bake 15 minutes or until well browned. (If using 2 baking sheets, rotate after 10 minutes.)

* NOTE: If you want to make hot dog rolls, cut the dough into finger-size pieces).

I make the regular hamburger rolls for grilled chicken sandwiches.

Seasoned Sticks

2 cups lukewarm water
2 packages active dry yeast
2 tablespoons granulated sugar
5 1/2 cups all-purpose flour
3/4 cup vegetable oil
1 egg white, beaten
Seasoned salt, onion powder, coarse salt
or a mixture of cinnamon and sugar

Dissolve yeast in lukewarm water in large bowl. Stir in sugar, flour and oil. Knead on lightly floured board for about 5 minutes. Shape into a ball. Place in lightly greased bowl. Cover; let stand for 30 minutes

Divide dough into thirds. Pat out dough to cover 3 well-greased cookie sheets. Cut dough into 1-inch wide, 5 inches long sticks. Brush with beaten egg white. Sprinkle desired seasoning over the tops of sticks. Bake at 400 degrees F for 18 to 20 minutes. Remove to cooling rack.

Yield 7 1/2 dozen sticks.

Slow-Rise Yeast Rolls

2 cups warm water (90 degrees F to 100 degrees F)
2 packages yeast
6 1/2 to 7 cups bread flour
1/2 cup granulated sugar
2 teaspoons salt
1 egg
1/4 cup shortening

Mix warm water and yeast together. Add half the flour, sugar and salt and beat until well mixed (a heavy-duty mixer or food processor is useful here). Add egg and shortening and gradually add the remaining flour. Knead for about 5 minutes. Put into oiled bowl. Cover with damp cloth and refrigerate. Divide into quarters next day (or up to three or four days later).

Shape the rolls as suggested below. Brush with milk and top with seeds as desired. Allow to rise at room temperature 1 to 2 hours. Grease baking pans as necessary and bake for 12 to 15 minutes at 400 degrees F.

Roll Shaping

Form small balls and put 3 in each muffin cup.

Roll larger ball in butter, then in sesame seeds.

Shape into ropes about 1/2 inch in diameter and 8 inches long; make a loop and pull end through to make a knot.

Roll quarter of dough into a circle and spread with soft butter, cut into wedges and roll to form crescents.

Soft Sandwich Buns

1 cup water
3 tablespoons butter, melted
1/4 cup powdered milk
3 tablespoons granulated sugar
3 cups flour
1/4 cup potato starch
2 teaspoons salt
1 tablespoon yeast

Place ingredients into pan of bread machine in order listed. Select dough cycle and start machine. Check for consistency after about 10 minutes of kneading. If necessary, add flour (1 tablespoon at a time) or water (1 teaspoon at a time) to produce a smooth, somewhat soft dough. Allow machine to complete cycle.

When timer sounds, remove dough to surface sprayed with Pam. Cut into 8 fairly equal pieces. Round the corners by tucking under to form smooth, round buns. Place on greased baking sheet and flatten slightly with hand to make approximately 4 inch buns. (They will rise up but not out, so make them the size you want now.) Cover with greased plastic wrap and let rise in a warm place for about 1 hour, or until very puffy.

Bake in preheated 350 degrees F for 18–22 minutes, until nicely browned. Remove to rack and spray with butter–flavored Pam. Cool and slice.

Makes 8 buns (8 servings).

Per serving: 266 Calories (kcal); 6g Total Fat; (20% calories from fat); 7g Protein; 47g Carbohydrate; 16mg Cholesterol; 594mg Sodium

Food Exchanges: 2 1/2 Grain (Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

Serving Ideas: Wonderful for hamburgers hot off the grill; also makes a great muffaletta.

NOTES: To make manually: Put lukewarm water in a large bowl; add sugar and yeast. Stir to dissolve. Stir in melted butter. Add remaining ingredients and mix well to form a dough. Turn out on surface sprayed with Pam and knead until smooth and elastic, about 10–15 minutes. Cover with greased plastic wrap and let rise. Follow directions to form, rise, and bake buns.

You may substitute instant potato flakes for potato starch.

Sour Cream Orange Rolls

1 package active dry yeast (about 3 teaspoons)
1/2 cup warm water
1 3/4 cups granulated sugar
1 cup sour cream
2 eggs
3 1/2 cups flour
1 cup melted butter
1 /2 teaspoon salt
1 orange

Stir yeast into warm water. Add 1/2 cup sugar, 1/2 cup sour cream, eggs, 6 tablespoons melted butter, salt and approximately 2 cups flour. Beat well. Gradually add enough more flour to make a soft dough that may be kneaded. Knead until smooth and elastic. Place dough in greased clean bowl, cover, and allow to rise until double in bulk.

Knead dough to remove excess air. Divide into 2 parts. On a lightly oiled surface roll each part into a 12-inch circle. Brush each circle with 1 tablespoon butter. Combine 1/2 cup sugar with grated rind from 1 orange. Sprinkle orange sugar on dough circles. Cut each circle into 12 wedges. Starting at the wide end of each circle roll each wedge into crescent roll. Place on greased baking sheet and allow to rise 10–15 minutes. Bake at 350 degrees F for 20 minutes or until golden brown. Prepare glaze while rolls are baking. Pour glaze over rolls after removing from oven.

Glaze: Combine 1/2 cup butter with 3/4 cup sugar, 1/2 cup sour cream and 2 tablespoons orange juice in sauce pan. Bring to a boil over medium heat. Boil, stirring constantly, for 3 minutes. Pour glaze over roll immediately after removing rolls from oven.

Sweet Rolls in a Bundt Pan

1 frozen bread dough, thawed but not yet risen
1 small box cook and serve butterscotch pudding
1/2 cup (1 stick) margarine
3/4 cup brown sugar
1 tablespoon cinnamon
1 can your favorite flavor pie filling

Glaze

1 cup powdered sugar
2 tablespoons hot water
Dash of almond flavoring

Preheat oven to 350 degrees F. Spray the Bundt pan with nonstick spray to make this turn out easier after baking. Add the pie filling first or spread it throughout the mixture as you add the dough pieces.

Cut the thawed bread dough into four long strips and then cut each strip into eight equal pieces. Place these pieces in the Bundt pan so they evenly cover the bottom of the pan.

Sprinkle the cook and serve pudding on top of the dough pieces.

Melt the butter and add the cinnamon and brown sugar to it. Pour this mixture over the dough and pudding in the Bundt pan.

Allow this to rise until it fills the Bundt pan and then bake for 20 to 25 minutes. Cool only slightly and turn out onto a serving platter. (This is supposed to be this messy).

Combine all glaze ingredients and drizzle the glaze over the slightly cooled sweet rolls. Cut with a very sharp knife into individual portions or just pull off a piece.

Whole Grain Buns

2 tablespoons milk
2 tablespoons honey
2 1/2 tablespoons molasses
1 cup plus 2 tablespoons water
1/4 cup shortening
1 package dry yeast
1 3/4 cups stone ground wheat flour
2 to 2 1/4 cups flour
1 1/2 teaspoons salt
1 egg, beaten
Bran flakes

Heat milk, honey, molasses, water and shortening, stirring to melt the shortening. Cool to 105 degrees F to 110 degrees F and add yeast. Stir to dissolve. Add both flours, salt and egg and mix on low speed of electric mixer until ingredients are well combined. Let dough rest in mixing bowl for 30 minutes (or until doubled in bulk).

Remove and form into rolls or buns. Gently press bran flakes on bun or roll tops. Let rise for 30 minutes (or until doubled in size). Bake at 400 degrees F for 15 to 20 minutes.

Yields about 1 dozen rolls or buns.

NOTE: If stone ground wheat flour is unavailable, substitute whole wheat.